Harbour Society

SNACKS

Croquette, beef cheek, béchamel 8

Cornets liver parfait, Pedro Ximenez, pistachio 7

Prawn toast, celery, cocktail sauce 8

Pork souvlaki, tzatziki, mint 9

Oyster shuck to order, shallot, champagne vinegar 7

15g Caviar Sturia oscietra, blini, cream fraiche 150 N

ENTRÈE

Fire grilled tua tua clams

aji verde, berlotti bean, pink onions, coriander 28

Mt cook salmon

agadashi, eggplant, herb of the sea, ikura 29

French onion consommé 26

ash-cooked onion, grain mustard, gruyere & Manuka toast

MAIN

Market fish grilled over coal

turmeric, cashew cream, chimichurri, peanut dukkah, dill 45

Hawke bay Lamb backstrap

babaganoush, raisin, olive, labneh, pomegranate 45

5 spiced smoked duck breast

Fejioa, kale, turnip, prune, vodka 44

Freedom farm pork loin

cavolo nero, petite leek, perilla seed, crab-apple 42

Chestnut & ricotta ravioli

pear, hazelnut, burnt butter, sage 38

Wood roasted cabbage

cauliflower, yogurt, macadamia, orange vinegar ${f 36}$

SHARE

KAGOSHIMA JAPANESE A5 WAGYU (300g) 350 N

PURE SOUTH RIBEYE ON THE BONE (800G) 130

Cooked in our Manuka wood-fire oven, please allow a minimum of 30 minutes to prepare

Served with 2 sides + all 3 sauces Peppercorn jus, Classic Béarnaise, Green Chimichurri

Extra sauce | 3

SIDES

Smashed potatoes, roasted garlic, sage butter 15

Charred Brussels sprouts, bacon, black garlic aioli 15

Organic farro tabbouleh, feta, pomegranate molasses 15

Iceberg wedges, buttermilk ranch, pink onion 15

Roasted beetroot, goat cheese, honey, walnut 15

N ACCOR PLUS DISCOUNT DOES NOT APPLY

HARBOUR SOCIETY WILL TAKE ALL REASONABLE EFFORTS TO ACCOMMODATE GUESTS' DIETARY REQUIREMENTS. HOWEVER, WE CANNOT
GUARANTEE THAT ANY MENU ITEM WILL BE ALLERGEN FREE
DUE TO POTENTIAL CROSS CONTAMINATION IN OUR KITCHENS OR FROM OUR SUPPLIERS. IF YOU HAVE ANY DIETARY REQUIREMENTS OR
ALLERGIES, PLEASE INFORM ONE OF OUR TEAM MEMBERS
PRIOR TO ORDERING. PLEASE DO NOT BE OFFENDED IF OUR TEAM DETERMINES WE'RE UNABLE TO SERVE YOU SAFELY.

