

Harbour Society

Dinner Menu

ENTRÉE

FISH CRUDO | 33

Smoked kina, cara cara orange, chilli, sea grape

OX TONGUE | 32

Sorrel, black garlic, pickled mustard, jus

HARMONY PORK BELLY | 34

Bagna cauda, macadamia, leek, charcoal emulsion

WILD MUSHROOM | 30

Duxelle, dashi, thyme

CONFIT JERUSALEM ARTICHOKE | 28

Celeriac, cavolo nero, chestnut, kohlrabi

MARKET OYSTERS SHUCKED TO ORDER | 42/82

Served with shallot and champagne vinegar

FRENCH STURIA CAVIAR VINTAGE (15G) | 210

Served with buttermilk blinis, lime crème fraîche

FROM THE GRILL

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

HAND-PICKED PICANHA (300G)	42
PURE SOUTH EYE FILLET (200G)	48
HURUNUI SCOTCH (250G)	51
LUMINA LAMB RACK (250G)	68
HAND-PICKED SIRLOIN (350G)	72
SAVANNAH RIBEYE ON THE BONE (500G)	78
PURE SOUTH CHATEAUBRIAND (500G)	110
KAGOSHIMA JAPANESE A5 WAGYU (150G)	185

Served with 1 choice of sauce:

Peppercorn jus
Miso béarnaise
Chimchurri
Porcini and truffle butter

Extra sauce | 3

MAIN

LUMINA LAMB RUMP | 44

Yam, celeriac, sweetbreads, kawakawa, chervil

LINE CAUGHT MARKET FISH | 45

Wild rice, squid, parsnip cream

SEAFOOD AND CHORIZO STEW | 45

Scallop, prawn, mussel, squid, XO

CHARRED CABBAGE | 36

Miso, green olive, wild mushroom, dukkah

SIDES

BABY COS LETTUCE | 14

Radicchio, smacked cucumber, pistachio dressing, chilli

ROASTED POTATO | 16

Truffle cream, parmesan

CAULIFLOWER & LEEK GRATIN | 16

Bechamel, pecorino

ROASTED YAMS | 14

Kimchi cream, pancetta, chives, sesame

 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.