

Sweet Ending

Chocolate Fondant (D) (G) (E) - 28

Plum Compote | Hokey Pokey

Tiramisu (D) (G) (N) - 25

Praline | Chocolate

Amaretto Apple Crunch (D) (G) (N) - 28

Brandy Snaps | Stewed Apple | Vanilla

Affogato (D) (E) - 20

Vanilla Ice Cream | Freshly Brewed Espresso

Add Frangelico - 9

Add Baileys - 9

Selection Of Local Cheese (D) (G) (N) - 40

Chutney | House Made Crackers

HARVEST

Fresh, Seasonal, Local



To Start

Quinoa Crusted Beetroot Salad ^{(V) (N)} - 27
Estate Beetroot | Quince | Estate Spinach Velouté

Harvest Country Terrine ^{(N) (E)} - 32
Local Apple | Estate Fennel | Local Hazelnut

Gratinated Mills Bay Mussels ^{(E) (F)} - 30
Cornichon Gratin

Mibrasa Charred Octopus ^{(F) (S)} - 38
Romesco Sauce | Estate Pumpkin Hummus | Pickles

Estate Vegetables

Duck Fat Roasted Rainbow Potatoes ^(D) - 18
Gremolata | Parmesan

Organic Garden Salad ^{(N) (V)} - 18
Raspberry Vinaigrette | Sunflower Seeds

Charred Estate Broccolini ^{(N) (S) (E) (V)} - 18
Toum | Dukkah | Pickled Onions

Mibrasa Charred Carrots ^{(D) (S)} - 18
Carrot Leaves Pesto - Tahina | Tuscan Oil | Puffed Wild Rice

To Share

Mibrasa Braised Lumina Lamb Shoulder - 150
Honey Mustard | Gremolata
The Harvest Signature - 1.1kg braised for 6h

The Main Event

Marlborough Dry Aged Market Fish ^{(D) (F)} - 52
Texture of Estate Kohlrabi | Estate Cavolo Nero | Lemon Broth

55 Days Aged Angus Beef Fillet ^{(D) (G)} - 57
Soy Glazed Kumara | Pickle Celeriac | Lemon Jus

Lumina Lamb Rump ^{(D) (G) (N)} - 55
Georgian Pkhali | Estate Chard | Buckwheat

Dry Aged Canter Valley Duck ^{(N) (D)} - 56
Estate Mandarin | Cashew | Purple Cabbage

Harvest Spring Risotto ^(D) - 48
Pea | Mint | Parmesan

(D) contains dairy, (E) contains eggs, (F) contains fish or shellfish, (G) contains gluten,
(N) contains nuts, (S) sesame, (V) vegetarian.

If you have a food allergy or special dietary requirements,
Please inform a member of staff or ask for more information.

A Surcharge applies on public holidays, thank you for your understanding