



Harbour Society



Disclaimer

We're passionate about food, our meals are made with high-quality ingredients.

However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals.

We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.



SET MENUS

SO Good

Amuse bouche

Wild mushroom ravioli, lemongrass infused coconut cream and horopito

René Muré 'Signature', Riesling, France
*Dry River 'Craighall', Riesling, Martinborough, NZ**

Snapper with hazelnut crust, watermelon cubes and Fleur de Sel

Collaboration 'Aurulent', Chardonnay, Hawke's Bay, NZ
*Maison de Montille 'Le Jarron', Chardonnay, Burgundy, France**

Or

Beef cut of the day

Craggy Range 'Gimblett Gravels', Merlot, Hawke's Bay, NZ
*Gillman Vineyard, Cabernet Franc/Merlot, Matakana, NZ**



Chef Elke's pavlova with Earl Grey flavoured apple purée and cereal crumble

Château Garonelles, Sauternes, France

\$80 per person

Add \$45 for standard wine pairing | Add \$70 for premium* wine pairing
Set menus mandatory for groups of 8 guests or more

Please inform our agents if you have any dietary requirements





SO Green

Amuse bouche

Wild mushroom ravioli, lemongrass infused coconut cream and horopito

René Muré 'Signature', Riesling, France
*Dry River 'Craighall', Riesling, Martinborough, NZ**

New Zealand organic saffron risotto ^

Collaboration 'Aurulent', Chardonnay, Hawke's Bay, NZ
*Maison de Montille 'Le Jarron', Chardonnay, Burgundy, France**

Celeriac cooked in salt and coffee crust, served with aged Comté cheese sauce

Greywacke, Pinot Gris, Marlborough, NZ
*Hugel 'Classic', Pinot Gris, Alsace, France**

Or

Beetroot cooked in its own reduction with seasonal vegetable



Clos Henri, Pinot Noir, Marlborough, NZ
*Schubert 'Marion's Vineyard', Pinot Noir, Wairarapa, NZ**


Pickled grapes, verjus, blueberry ganache and sorbet

Domaine du Mas Blanc 'Cuvée Dr Parce', Banyuls, France

\$70 per person for three course | \$95 for four course ^
Add \$45/\$55 for standard wine pairing | Add \$70/\$90 for premium* wine pairing
Set menus mandatory for groups of 8 guests or more

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SO Amazing

Amuse bouche

**Crayfish/lobster* 'Millésime 2019' with Scapegrace Goldilocks gin,
Chantilly of lemon and pepper, beurre noisette with vanilla**

*Quartz Reef 'Methode Traditionelle' Brut NZ, Central Otago, NZ
Perrier-Jouët Grand Brut, Champagne, France**

Chicken breast cooked with soy sauce, hibiscus flower, feijoa cream and Pāmu deer milk

*Greywacke, Pinot Gris, Marlborough, NZ
Hugel 'Classic', Pinot Gris, Alsace, France**

Or

Pan-seared tuna belly, served pink and warm with Hass avocado, vegetables and fish roe

*Schubert Rosé, Pinot Noir, Wairarapa, NZ
JL Chave Sélection 'Blanche', Marsanne, Hermitage, France**

Duck breast poached in milk, organic Waiheke Island bush honey and ravioli of wild mushroom

*Clos Henri, Pinot Noir, Marlborough, NZ
Sartori di Verona 'Amarone', Corvina, Valpolicella, Italy**



Valrhona Guanaja 70% chocolate with yuzu, salted lemon marmalade and praline chouchou

Domaine du Mas Blanc 'Cuvée Dr Parce', Banyuls, France

\$120 per person

Add \$55 for standard wine pairing | Add \$90 for premium* wine pairing
Set menus mandatory for groups of 8 guests or more

*Please inform our agents if you have any dietary requirements | *Depends on market availability*





TO START

Sturia Vintage Caviar served with blinis and smetana

15g | 126

30g | 195

50g | 285

1/2 dozen oysters with Koji vinegar and pickled pear | MP

Charcuterie platter served with pickled vegetables, olives and bread | 28

Cheese platter served with freshly baked bread, crackers, quince and nuts | 30

ENTRÉE

Wild mushroom ravioli, lemongrass infused coconut cream and horopito | 23



Crayfish/Lobster* 'Millésime 2019' with Scapegrace Goldilocks gin,
Chantilly of lemon and pepper, beurre noisette with vanilla | 36

King crab from Alaska with Sturia Vintage caviar, beetroot confit, balsamic vinegar and tobiko | 42

Chicken breast cooked with soy sauce, hibiscus flower, feijoa cream and Pāmu deer milk | 27

New Zealand organic saffron risotto with seared scallops | 28/43

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FROM THE SEA



Ora King salmon cooked in sesame oil, leek, pea cream and lemon | 41

Fillet of snapper with hazelnut crust, watermelon cubes and Fleur de Sel | 44

Pan-seared tuna belly served pink and warm, Hass avocado, vegetables and fish roe | 43

FROM THE LAND



Duck breast poached in milk, organic Waiheke Island bush honey and ravioli of wild mushrooms | 45

Silere Merino lamb rack on the charcoal, hummus and raspberry harissa, lamb jus with rosemary | 46

Roasted venison fillet, juniper berries, seasonal vegetables, roasted orange powder, mushroom fricassée | 48

FROM THE GARDEN



Celeriac cooked in salt and coffee crust, aged Comté cheese sauce | 35

Beetroot cooked in its own reduction with seasonal vegetables | 33



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FROM THE MIBRASA CHARCOAL OVEN

New Zealand

Lamb

Silere Merino lamb cutlets 250g | 45

Beef

Savannah Angus tenderloin

180g | 43

350g | 79

Savannah Angus Tomahawk 1kg | 125

Fish / Seafood

Ora King salmon 200g | 39

Octopus | MP

Australian Beef


Cape Grim Rib-Eye

180g | 40


250g | 49

Japanese Ito Wagyu - Grade A5

Striploin - 100g | 79



Please inform our agents if you have any dietary requirements | One sauce complimentary per dish | Two sauces for Tomahawk





SIDE DISHES



Organic steamed vegetables, extra virgin olive oil and Fleur de Sel | 10

Wild mushroom fricassé | 12

Creamy mashed potato | 10

French fries with truffle paste and aioli | 12

Green salad with cucumber, shallots and vinaigrette | 10

Wood-fired potato with black truffle butter | 12

SAUCES



Bearnaise sauce

Sauce vierge

Beef jus with rosemary

Red wine and pepper jus

4 each



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DESSERT



Valrhona Guanaja 70% chocolate with yuzu, salted lemon marmalade, praline and chouchou | 21

Chef Elke's Pavlova with Earl Grey flavoured apple purée and cereal crumble | 20

Pickled grapes, verjus, blueberry ganache and sorbet | 19

Baileys parfait, brownie and grue de cacao | 19

Black sesame and coconut, sesame praline and calamansi | 19



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