

EAT LOCAL

Wholemeal sourdough, caramelised onion butter, wild pepper
Goats curd, ham hock, beets, organic plums, red walnut
Fried panisse, chorizo, pinoli, textures of 'caponata'
Slow roasted lamb, 'bubble + squeak', cauliflower + horseradish
The 'White Wabbit's' garden; apricot, chamomile, carrot
Chocolate, blackberry + earl grey truffle

\$89 per person, \$56 optional wine pairing

(This is a SAMPLE menu. We change often as we serve seasonal produce. Pricing may vary depending on how far away your booking date is.)


arbour
eat . sip . gather

We offer an ever-changing tasting menu that showcases our brilliant Marlborough producers.

We are always happy to change our dishes to suit any dietary needs. Please don't be afraid to ask us.

'THE MANY'

Wholemeal sourdough, caramelised onion butter, wild pepper
Greenshell mussel, kimchi dressing, cucumber, apple
Goats curd, ham hock, beets, organic plums, red walnut
Fried panisse, chorizo, pinoli, textures of 'caponata'
Wild venison crudo, mushrooms, burnt corn, hazelnut
Slow roasted lamb, 'bubble + squeak', cauliflower + horseradish
Summer berries; fresh + frozen, rose pearls, milk wafer
The 'White Wabbit's' garden; apricot, chamomile, carrot
Chocolate, blackberry + earl grey truffle

\$109 per person, \$72 optional wine pairing

