



Sample Dinner Menu

Arbour is a sole chef experience with kind, welcoming service. You simply relax and enjoy what Bradley is cooking. His ever-changing set menu showcases local producers, hunters, growers and fishers.

Let us know any dietary needs in your booking comments.

Love to dine early? We offer a 5.30pm dining incentive. Look for FOODIE HOUR when booking online.



The Many

Grain bread, black garlic butter

Cauliflower + cheddar custard
Smoked hapuka croquette, gribiche
Whipped parfait, plum, beetroot

Cook Canyon bass,
yuzu, sprouting broccoli, miso

Mustard spätzle,
pumpkin, hazelnut, brown butter

Loin of wild venison,
oyster mushrooms, rye terrine

Apples + quince,
streusel crumb, vanilla cremeaux

Autumn leaves

\$124 per person

Optional Wine Pairings

'Things to drink now' - \$79 per person

'Rare + cellared' - \$139 per person