



Sample Dinner Menu

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

Let us know of 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

Wholemeal foccacia,
mum's honey, rosemary, olive oil

Lemon, tarragon + chorizo fry-pie
Pickled fennel, horseradish + rye terrine
Hapuka belly, cucumber + ponzu tart

Troy's hapuka,
asparagus, chervil, green apple, pea sprouts

Black truffle sabayon,
pancetta, local porcini, violone nano rice

Middlehurst lamb,
confit carrot, parsnip, brassicas, thyme jus

Earl grey tea creme,
mandarin sorbet, vanilla, buddha's hand jelly

cCOokies

\$139 per person