



## 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 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

Grain bread, whipped butter

Whipped ricotta, pickled leek  
Hapuka croquette, vadouvan spices  
Venison loin, beetroot, fig

Smoked Cook Canyon bass,  
yuzu veloute, kohlrabi, allium

Mustard spätzle,  
pumpkin, hazelnut, brown butter

Shortrib of beef,  
celeriac cream, preserved cherry

Various apples,  
caramelised yoghurt, streusel

Autumn leaves

\$129 per person

## Optional Wine Pairings

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

'Rare + cellared' - \$139 per person