



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

Sourdough foccacia,
Dog Point olive oil + roast garlic

Connors King Crab;
Claw, yoghurt, apple, almond
Leg, pickled fennel, horseradish
Shell bisque, vanilla, yuzu

Cured Hapuka loin,
mandarin, nori, ginger tare

Wild venison ragù,
swede, hazelnut, black garlic

Middlehurst lamb,
beetroot tartine, brassicas

Meyer lemon creme,
coconut, orange kumara

cookies

\$139 per person

Optional Wine Pairings

Current vintage \$84 per person
Rare + cellared \$139 per person

You also have the option of choosing from our full wine and bar list.