



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

Wholemeal rolls, whipped butter

Hapuka belly + cucumber toast
Summer vegetable + fresh ricotta tart
Spiced carrot + ginger crisp

Jersey benne + asparagus,
gruyere, hazelnut, chicken skin

Troy's hapuka; glazed + smoked,
tomato fondue, dried olive, herb beignet

Middlehurst lamb,
beetroot tartine, pickled cherry, parsnip

Toasted milk custard,
Natasha's raspberries, elderflower

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\$139 per person

Optional Wine Pairings

Current vintage - \$84 per person
Rare + cellared - \$149 per person