



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

Freshly baked bread,
Mum's honey, Dog Point olive oil

Snapper crudo, miso, buckwheat
Troy's hapuka, pickled cucumber, crumpet
Mid loin, Michelle's tomatoes, dhal

Cauliflower fricassée,
hazelnut, pancetta, brown butter

Wild venison pastrami,
butternut, pear, black garlic

Middlehurst lamb,
fried panisse, smoked carrots, allium oil

Caramelised yoghurt cremeaux,
Annie's rhubarb, Natasha's plums

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\$139 per person

Wine Pairings

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