

Harbour Society

RAW BAR

SCALLOP CRUDO | 29

Smoked kina, pear, chilli, sea grapes

STEAK TARTARE | 34

Soy cured egg yolk, macadamia, wild rice, daikon

FRENCH STURIA CAVIAR VINTAGE | 210

Served with buttermilk blinis, lime crème fraiche

OYSTERS

MARKET OYSTERS SHUCKED TO ORDER

Served fresh with shallot and champagne vinegar

1/2 doz | 39 1 doz | 72

 Accor Plus discount does not apply

Harbour Society will take all reasonable efforts to accommodate guests' dietary requirements. However, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

ENTRÉE

HAND-PICKED BEEF TATAKI | 35
Ponzu sauce, spring onion, radish, shiso

BLUFF OCTOPUS COOKED ON WOODFIRE | 34
Bagna cauda, macadamia, leek, charcoal émulsion

CHARGRILLED HALF BABY COS | 30
XO sauce, kale, pickled grapes, orange oil, chive velouté

SWEETCORN DUMPLING | 28
Pancetta, tomato, smoked corn, dukkah

MAIN

BBQ DUCK BREAST | 48
Black olive, endive, carrot, all spice jus

LINE CAUGHT MARKET FISH | 45
Wild rice, squid, parsnip cream

RISOTTO ALLA MILANESE | 45
Scampi, chilli, spinach, tomato, basil, Grana Padano

COAL ROASTED CELERIAC | 36
Kawakawa, labneh, onion, beetroot

BEBEMUS WOOD-FIRE GRILL

HAND-PICKED PICHANA (200g) | 42
HAND-PICKED EYE FILLET (200g) | 48
HAND-PICKED SIRLOIN (250g) | 60
LUMINA LAMB RACK (250g) | 68
**AGED GRASS-FED 'LANSDOWNE FARM' RIBEYE
ON THE BONE (500g) | 80**
HAND-PICKED CHATEAUBRIAND (500g) | 110
KAGOSHIMA JAPANESE A5 WAGYU (150g) | 185 🌱
Cooked in our Manuka wood-fired oven
Please allow a minimum of 30 minutes to prepare

Served with 1 choice of sauce:

Peppercorn jus
Miso béarnaise
Mint sauce verde
Porcini and truffle butter

Extra sauce | 3

SIDES

BABY COS LETTUCE | 14
Radicchio, smacked cucumber, aubergine yoghurt, chilli

POTATO ROASTIES | 14
Sour cream, rosemary, salsa verde

GRILLED COURGETTES | 14
Yoghurt, lemon, saffron butter

ROAST BRUSSEL SPROUTS | 14
Chorizo, black garlic

DESSERT

COFFEE BAR | 21
Chocolate sponge, espresso foam,
lemon and yoghurt ice cream

TROPICAL PLANET | 21
Pineapple compote, lime mousse,
lychee and coconut sorbet

CHOCOLATE AND EARL GREY | 23
66% Valrhona dark chocolate mousse,
bergamot gel, Earl Grey ice cream

PEAR, ALMOND AND RHUBARB | 21
Poached pear, sour rhubarb, smoked honey ice cream

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