

## TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil	13
Fresh seasonal oysters, lemon, shallot red wine vinegar	MP
Caviar Service, brioche, gaufrette, crème fraîche, chives	
<i>Siberian Ossetra Superior, 30g tin</i>	180
<i>Imperial Osceitra, 30g tin</i>	230

## ENTRÉES

Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice	27
Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough	27
House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	26
Grilled Black Tiger prawns, green harissa butter, citrus, green herbs	29
Duck liver parfait, apple chutney, pecans, brioche	23
Crayfish mac 'n' cheese, chilli, lime	54
Gochujang glazed calamari, kimchi, gochujang aioli	26
Roasted bone marrow, pickled onion gremolata, sourdough	26
Seared scallops, green garlic, shallot, Champagne butter sauce	34 / 62
West Coast whitebait fritter, lemon butter sauce, chervil	30 / 45

## MAINS

Market fish, caramelised cauliflower purée, brassicas, golden raisin	44
Confit duck leg, kumara fondant, quince, Grand Marnier jus	42
Potato gnocchi, vodka sauce, burrata, basil	36

## SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	22
Green leaf salad, fennel, Dijon vinaigrette	17
Roast beetroot, goat's cheese, citrus, rocket	18
Waldorf salad, walnuts, celery, apple, Craggy Range Farmhouse Danbo	19

## STEAKS

### SIGNATURE CUTS

*Speckle Park Beef, scotch, grass fed only, NZ*  
King cut 450g 79

*Taupō beef, grass fed only, Waikato, NZ*  
Jervois Steak House T-Bone 800g 97

### ANGUS & GRASS CUTS

*Hurunui Beef, grain finished, South Island, NZ*  
Scotch 300g 65

*Pure South Handpicked, 55 day aged, grass fed, NZ*  
Sirloin 300g 68

*Taupō beef, grass fed only, Waikato, NZ*  
Petit eye fillet 180g 50  
Rump 400g 49

### WAGYU CUTS

*Zen-Noh, grain fed only, Miyazaki, JP*  
Sirloin A5 MBS 10 79 / 100g

*Black Origin, 500 day grain fed, Canterbury, NZ*  
Eye fillet MBS 6-7 200g 77

*Southern Station, 100 day grain fed, Southland, NZ*  
Bavette MBS 5-6 200g 55  
Scotch MBS 7+ 300g 90

### SHARING CUTS

Chef's choice, large premium cuts on the bone to share MP

*Savannah, grass fed, Canterbury, NZ*  
Rib eye on the bone 600g 95

Chef's selection, three of our favourite cuts, presented on a board MP

### OTHER CUTS

*Coastal Lamb, Hawke's Bay, NZ*  
Lamb rack 250g 49  
500g 85

## SAUCES & BUTTERS

*All cuts are served with red wine jus & one sauce*

Béarnaise sauce

Café de Paris butter

Green peppercorn sauce

Porcini butter

Mandys horseradish sauce

Mushroom sauce

Green garlic butter

Spinach & blue cheese sauce

Truffle horseradish chipotle béarnaise sauce

Additional sauce Each 5

## STEAK ACCOMPANIMENTS

Free range eggs 8

Gorgonzola wedge 12

Seasonal oysters MP

Roasted bone marrow 12

Grilled Black Tiger Prawns Three 18

Seared scallops Three 16

## SIDES

Each 12 / Three 32

Onion rings

House creamed spinach

Whipped potato

Duck fat roasted rosemary potatoes

Wagyu fat roasted kumara, whiskey caramel, pecan, feta

Roasted beetroot, goat's cheese, rocket

Green beans, black vinegar & furikake

French fries, aioli

add parmesan and truffle 3

Crayfish mac 'n' cheese, chilli, lime 25

*A 1.7% surcharge applies to all credit card and contactless payments.*