

TO START

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| Daily Bread sourdough, whipped brown butter, extra virgin olive oil | 13 |
| Fresh seasonal oysters, lemon, shallot red wine vinegar | MP |
| Wagyu katsu sandwich, tonkatsu, Japanese milk bread | 55 |
| Caviar Service, brioche, gaufrette, crème fraîche, chives | |
| <i>Siberian Ossetra Superior, 30g tin</i> | 180 |
| <i>Imperial Osceitra, 30g tin</i> | 230 |

ENTRÉES

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| Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice | 27 |
| Burrata, eggplant caponata, aged balsamic, pine nuts, sourdough | 27 |
| House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato | 26 |
| Grilled Black Tiger prawns, chilli & garlic butter, lemon | 30 |
| Duck liver parfait, rhubarb, lyonnaise onion, pistachio, brioche | 24 |
| 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

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| Grilled market fish, courgette, potato straws, dill butter sauce | 48 |
| Grilled chicken supreme, pomme cocotte, asparagus, chervil, jus gras | 39 |
| Ricotta gnocchi, spring vegetables, basil pesto, brown butter | 36 |

SALADS

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| Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan | 24 |
| 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 Beef, scotch, grass fed only, NZ
King cut 450g 89

Canterbury Angus, grass fed only, Canterbury, NZ
Jervois Steak House T-Bone 800g 99

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

Canterbury Angus, grass fed only, Canterbury, 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 89

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

Canterbury Angus, grass fed only, Canterbury, NZ
Rib eye on the bone 600g 98

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

OTHER CUTS

Coastal Lamb, Hawke's Bay, NZ
Lamb rack 250g 55
500g 98

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 10

Gorgonzola wedge 12

Seasonal oysters MP

Roasted bone marrow 12

Grilled Black Tiger Prawns Three 20

Seared scallops Three 18

SIDES Each 12 / Three 32

Truffle mac 'n' cheese

Creamy potato gratin

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

Grilled broccolini, oloroso sherry sauce, golden almonds

French fries, aioli

add parmesan and truffle 3

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