



PRIME
RESTAURANT & BAR

CHEF'S SPECIALTIES

STEAKS

All our steaks are 100% grass fed, free range NZ Hereford Beef

Hereford Eye Fillet 200g -gf-	39
A premium cut saturated with bold flavour that is well known for its tenderness	
Ribeye 400g -gf-	42
Well known for it's rich and full flavour with prominent natural marbling	
Flintstone 500g -gf-	42
Impressive, rich and full flavoured ribeye served on the bone	
Fillet Mignon -gf-	42
Our tender and succulent eye fillet wrapped in streaky bacon	

All the above is served with potato gratin and homemade garlic butter

Surf & Turf -gf- (NZ Lamb & Beef Award 2019)	45
Eye Fillet with Truffle Mash, Garlic Prawns, Broccoli & Red Wine Jus	

SAUCES

Peppercorn	3	Red Wine Jus	3
Mushroom	3	French Mustard	2
Blue Cheese	3	Dijon Mustard	2
English Mustard	2		

OTHER MEATS

Southland Otago Lamb Rack (NZ Lamb & Beef Award 2019)	46
Dukkah crusted Kumara, Mint Yoghurt, Dukkah Spices, Caramelised Pear & Red Wine Jus	
Venison Ribs -gf-	35
Succulent melt in the mouth ribs with Garden Salad, Fries & Homemade BBQ Sauce	
Chicken Roulade	35
Thigh stuffed with Sundried Tomato, Feta & Pinenuts & wrapped in Prosciutto, served with New Potatos and Red Pepper Coulis	
Pan Seared Salmon	37
Lemon Butter Seared Salmon with Garlic New Potatoes & Chef's Homemade Chunky Fennel Dressing	
Confit Pork Belly	33
Roasted to finish Crispy Pork Belly served with Celeriac Puree, Crushed Truffle New Potatoes, Roasted Veg & Red Wine Jus	

Oysters

World Famous Bluff Oysters served with Lemon & Vinegar in your choice of three ways:

- Natural
- Kilpatrick
- Tempura

1/2 Dozen - \$25

1 Dozen - \$49