

TO START

MARINATED OLIVES -V- 12
Ciabatta, petite Salad

TOASTED GARLIC FOR 2 OR 4 -V- 11/19
Parmesan, Garlic Herb Butter

ENTREES

SOUP OF THE DAY 14/18
Today's creation served with Ciabatta -GFO-

SEAFOOD CHOWDER 17/26
Creamy Soup with Fresh NZ Seafood served with Ciabatta

LIME & CHILLI PRAWNS -GF- 22
Vermicelli Rice Noodle salad w Sesame Seeds & Toasted Cashews

GREEN LIPPED MUSSELS -GFO- 16/24
White Wine Cream Sauce with Ciabatta

DUO OF SALMON -GF- 22
Salmon Gravlax & Salmon Tataki w Broccolini & Salmon Crackling

SALADS

Roasted Vegetable Salad -V GF- 17/24
Quinoa, Toasted Pumpkin Seeds, Mint Yoghurt & Cucumber Ribbons

Blue Cheese Salad -V GF- 17/24
Toasted Walnuts & Fresh Pear

Warm Chicken Salad -GF- 16/23
Confit Beetroot, Parmesan & Bacon

Fresh Garden Salad - V - GF 9/16
Herb Vinaigrette, Kumara Chips

All prices include GST (vat) but exclude Tips & Gratuities. A 15% surcharge may be added on NZ public holidays

PRIME CUTS

100% NEW ZEALAND HEREFORD BEEF

GRASS FED ON THE LUSH GREEN PASTURES OF FREE-RANGE FARMS

OUR BEEF IS NATURALLY LEAN, CONSISTENTLY TENDER & SUCCULENT

ALL STEAKS ARE SERVED WITH POTATO GRATIN AND GARLIC BUTTER -GF-

EYE FILLET 200g 36.50

A premium cut saturated with bold flavour & fantastic melt-in-mouth tenderness

RIBEYE 250g 29.50

A superb cut that showcases prominent natural marbling

400g 39

For full rich flavour and tenderness

FLINTSTONE STEAK 400g 39.50

Prime Ribeye on the Bone

FILLET MIGNON 200g 38.50

Premium Eye Fillet wrapped in Streaky Bacon

WAGYU RIBEYE *-Recommended Medium Rare-* 250g 42

Highly marbled, which provides premium quality of tenderness and moisture

SURF AND TURF <i>-GF-</i> 45
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Eye Fillet w Truffle Mash, Garlic Prawns, Prosciutto Green Beans & Jus
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PREMIUM SAUCES \$3 -GF-

MUSHROOM

PEPPERCORN

RED WINE JUS

HORSERADISH

MUSTARDS \$2

SEEDED

MILD ENGLISH

DIJON

Steak Temperature Guide

Blue (100% Red Centre) *Rare* (75% Red Centre) *Medium rare* (50% red Centre)

Medium (25% Red Centre) *Medium Well* (Slight Hint of Pink) *Well Done* (100% Brown Throughout)

MAIN COURSE

ORA KING SALMON	37
Prawn & Pea Arancini, Buttered Greens, Horseradish Cream Side Quinoa Salad	
FIORLAND VENISON -GF-	38
Balsamic Beetroot, Gorgonzola, Portobello Mushroom, Red Wine Jus	
PROSCIUTTO WRAPPED CHICKEN BREAST -GF-	32
Capsicum Coulis, Garlic Potatoes, Lemon Thyme Butter	
BRAISED BEEF CHEEKS -GF-	36
Blue Cheese & Parsnip Puree, Caramelised Scallops, Crisped Prosciutto & Red Wine Jus	
SOUTH OTAGO LAMB RACK	45
Dukkha Crusted Kumara, NZ Spinach & Walnut, Candied Pear and Red Wine Jus	
FETTUCINE CARBONARA	27
Free range chicken, Mushroom and Bacon, White Wine Cream Sauce	
WILD MUSHROOM RISOTTO -V GF-	28
Parmesan & Truffle Oil	

PLEASE ADVISE YOUR WAIT STAFF OF ANY DIETARY REQUIREMENTS

SIDE DISHES

		Small	Large
Broccoli, Lemon Butter, Toasted Almonds	GF	9	15
Honey Roasted Carrots	GF	8.50	15
Roasted Root Vegetables	GF	9	15
Truffle Mash	GF	8.50	N/A
Fries and Aioli		8.50	15
Duck Fat Potatoes	GF	8.50	15
Garlic Prawns	GF	9(5)	17(10)
Brussels Sprouts, Bacon Lardons	GF	9	N/A
Apple Cider Vinegar			