

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
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 raisins	44
Confit duck leg, kumara fondant, pear, Grand Marnier jus	42
Potato gnocchi, vodka sauce, burrata, basil	36

SALADS

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	
Seasonal greens, black vinegar & furikake	
French fries, aioli	
add parmesan and truffle	3

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