

## TO START

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

Tuna crudo, melon gazpacho, mint, espelette	27
Heirloom tomatoes, peach, buffalo mozzarella, panzanella	25
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

Grilled market fish, heirloom tomato bisque, saffron rouille, sugar snaps	48
Chicken supreme, pomme cocotte, sweetcorn, chervil, jus gras	39
Caramelised tomato risotto, Little Horrors, stracciatella, 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, NZ*  
King cut 400g 90

*Canterbury Angus, grass fed, Canterbury, NZ*  
Jervois Steak House T-Bone 800g 110

### ANGUS & GRASS CUTS

*Canterbury Grain Fed, South Island, NZ*  
Scotch 300g 72

*Pure South Handpicked, 55 day aged, grass fed, NZ*  
Sirloin 300g 70  
Scotch 300g 75

*Canterbury Angus, grass fed, Canterbury, NZ*  
Petit eye fillet 180g 50

### WAGYU CUTS

*Zen-Noh, grain fed, Miyazaki, JP*  
Sirloin A5 MBS 10 80 / 100g

*Black Origin, 500 day grain fed, Canterbury, NZ*  
Eye fillet BMS 6-7 200g 90

*Lake Ōhau, 200 day grain fed, Central Otago, NZ*  
Sirloin BMS 4-6 300g 75

*Southern Stations, 200 day grain fed, South Island, NZ*  
Scotch BMS 5-6 300g 92  
Picanha BMS 5-6 300g 56

### SHARING CUTS

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

*Canterbury Angus, grass fed, Canterbury, NZ*  
Rib eye on the bone 600g 120

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 Two 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

Charred sweetcorn, chorizo butter, sour cream, lime

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.*