

TO START

Kumara sourdough, whipped brown butter, extra virgin olive oil	12
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 tataki, daikon, wasabi mayo, spring onion	28
Stracciatella, mushroom à la greque, tempura mushroom, sourdough	26
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, roast parsnip, hazelnut brown butter	48
Confit duck leg, pomme cocotte, baby carrots, Grand Marnier jus	44
Butternut squash tortellini, ricotta, sage, pine nuts	37

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 94

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 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 92

Lake Ōhau, 200 day grain fed, Central Otago, NZ
Scotch BMS 5-7 300g 98

Southern Stations, 200 day grain fed, South Island, NZ
Sirloin BMS 5-6 300g 79

Bavette BMS 5-6 250g 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 board, three of our favourite cuts, presented on a board MP

OTHER CUTS

Coastal Lamb, Hawke's Bay, NZ
Lamb rack 250g 58
500g 99

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 12

Gorgonzola wedge 12

Seasonal oysters MP

Roasted bone marrow 14

Grilled Black Tiger Prawns Three 20

Seared scallops Three 18

SIDES Each 14 / Three 36

Truffle mac 'n' cheese

House creamed spinach

Baked kumara, candied pecans

Whipped potato

Roasted beetroot, goat's cheese, rocket

Duck fat roasted rosemary potatoes

Honey glazed carrots, orange, hazelnuts

Grilled brussels sprouts, pancetta butter

Onion rings

French fries, aioli

add parmesan and truffle

3