

# NEW YORK GRILL

## To Start

<b>Garlic Ciabatta (V)</b>	9
Garlic butter	
<b>Marinated Olives and Feta (V)</b>	12
Mixed green and black olives	

## Entrée

	<b>hlf</b>	<b>dzn</b>
<b>Daily Oyster Selection (GF)</b>		
Natural w/ mignonette	26	52
Buttermilk fried, bloody mary remoulade	28	56
Thermador, sauvignon blanc and gruyere	42	84
<b>Ceaser Salad (VO)</b>		20
Romain, crisp bacon, oven baked croutons, 63° soft poached egg, anchovy		
Add house smoked chicken breast		10
<b>Crispy Fried Calamari</b>		18
Fresh lemon, red and green sauce		
<b>Cambridge Duck Live Parfait</b>		18
Blood orange marmalade, thyme, brioche		
Extra brioche		3.5
<b>Tuna Tataki (GF)</b>		20
Ginger and soy dressing, sesame aioli		
<b>Crab and Clam Fritter (GF)</b>		21
Sweetcorn puree, celeriac slaw		
<b>Eye Fillet Carpaccio (GF)</b>		22
Grass fed Manawatu, black garlic, mixed leaves		
<b>New England Seafood Chowder</b>		25
Medley of grilled seafood, garlic ciabatta slice		

## Pasta

<b>Free Range Chicken Al Fredo Tagliatelle</b>	29
Garlic, parmesan, creamy white wine sauce	
<b>Spaghetti Alla Puttanesca (VO)</b>	28
Capers, Chilli, Anchovy, olives, fresh tomato, EVO, oregano	

# From the Grill

A great steak, like a great wine, requires time to prepare correctly. Please allow a minimum of 25 minutes for us to cook them, as they are rested for half their cooking time to increase tenderness. Please allow for longer if ordering well done or medium well done on our larger cuts. All of our steaks are served with one complimentary sauce of your choice and are garnished with an roasted onion puree, dusted with a burnt onion powder.

## New Zealand Grass Fed Angus

<b>New York Strip</b>	300g	37
Manawatu		
<b>Eye Fillet</b>	200g	39
Manawatu		

## Specialty Steaks

<b>Butter Aged Scotch Fillet</b>	350g	59
Wakanui, 90 days grain fed		
<b>Dry Aged Prime Rib "OP Cut"</b>	+/- 500g	12/100g
Manawatu, grass fed		
<b>Dry Aged Rump</b>	400g	45
Canterbury		
<b>Japanese A5 Wagyu Sirloin</b>	+/- 300g	85/100g
Kagoshima, grain fed		

## Sharing

<b>New York Mixed Grill (for 2 or 3)</b>		110/160
Scotch fillet, st louis pork ribs, chicken, lamb shoulder		
<b>Delmonico Cut Angus T-Bone</b>	+/- 1kg	10/100g
Manawatu		
<b>The Butcher's Block</b>		SQ
Our chef's choice of 3 premium cuts		

## Sauces & Butters

<b>Porcini &amp; Truffle Jus</b>	<b>Garlic &amp; Tarragon Butter</b>
<b>Madagascar Green Pepper Sauce</b>	<b>Truffle Butter</b>
<b>Chimichurri</b>	<b>Café de Paris Butter</b>
<b>Red Wine Jus</b>	One complimentary w/ steak or \$4

# Mains

<b>Charcoal Roasted Chicken (GF)</b>	29
Half chicken, chicken gravy, saffron tabouleh	
<b>Roasted Lamb Rump (GF)</b>	34
Celeriac puree, ruby chard, salt baked beets and red wine jus	
<b>Line Caught Market Fish (GF)</b>	37
Beurre blanc foam, zucchini noodle, crustacean oil	
<b>St Louis Pork Ribs</b>	36
1/2 Rack, sweet glaze, smoked green chilli slaw	

# Sides

<b>Steak House Fries (V)</b>	9
Add parmesan and truffle	+2
<b>Broccoli (V GF)</b>	9
Wasabi aioli, togarashi	
<b>Chargrill Root Vegetables (V GF)</b>	10
Homemade lemon butter	
<b>Mac 'n Cheese (V)</b>	11
Smoked cheddar, mozzarella	
<b>Onion Rings (V)</b>	9
Beer batter	
<b>Cauliflower Au Gratin (V GF)</b>	10
Smoked cheddar	
<b>Buttery Mashed Potatoes (V GF)</b>	9
Agria Potato	

# Desserts

<b>New York Baked Cheesecake</b>	16
Summer berry salad, passion fruit gel	
<b>Belgian Dark Chocolate Semi Fredo</b>	16
salted pistachio dulce de leche	

# Burgers

<b>Wagyu Beef Burger</b>	26
Provolone, kosher pickle, tomato relish, mustard, fries	
<b>New York and Beyond Burger (V)</b>	28
Beyond burger, mushroom truffle crème, tomato relish, kosher pickle, fries	

# Side Salads

<b>Rocket Pear &amp; Parmesan (V GF)</b>	10
Mixed leaves, EVO, cava rose vinegar	
<b>Iceberg Wedge (GF)</b>	10
Blue cheese and avocado ranch, bacon, parmesan	
<b>Chop salad (V GF)</b>	10
Baby leaves, tomato, feta, spring onion, radish, mustard vinaigrette	