

NEW YORK GRILL

To Start

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

Entrée

Daily Oyster Selection (GF)	hlf	dzn
Natural w/ mignonette	30	59
Buttermilk fried, bloody mary remoulade	32	63
Thermador, sauvignon blanc and gruyere	46	90
Caesar Salad (VO)		20
Romain, crisp bacon, oven baked croutons, 63° soft poached egg, anchovy		
Add smoked chicken breast		10
Crispy Fried Calamari		18
Fresh lemon, red and green sauce		
Cambridge Duck Liver Parfait		18
Blood orange marmalade, thyme, brioche		
Extra brioche		3.5
Tuna Tataki (GF)		20
Ginger and soy dressing, sesame aioli		
Eye Fillet Carpaccio (GF)		22
Grass fed Manawatu, black garlic, mixed leaves		
New England Seafood Chowder		25
Medley of grilled seafood, garlic ciabatta slice		

Pasta

Free Range Chicken Al Fredo Tagliatelle	29
Garlic, parmesan, creamy white wine sauce	
Spaghetti Alla Puttanesca (VO)	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 a roasted onion puree, dusted with a burnt onion powder.

New Zealand Grass Fed Angus

New York Strip	300g	39
Manawatu		
Eye Fillet	200g	41
Manawatu		

Specialty Steaks

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

Sharing

New York Mixed Grill (for 2 or 3)		110/160
Scotch fillet, St Louis pork ribs, chicken, lamb shoulder		
Delmonico Cut Angus T-Bone	+/- 500g	12/100g
Manawatu		
The Butcher's Block		SQ
Our chef's choice of 3 premium cuts		

Sauces & Butters

Porcini & Truffle Jus	Garlic & Tarragon Butter
Madagascan Green Pepper Sauce	Truffle Butter
Chimichurri	Café de Paris Butter
Red Wine Jus	One complimentary w/ steak or \$4

Mains

Charcoal Roasted Chicken (GF)	29
Half chicken, chicken gravy, saffron tabouleh	
Roasted Lamb Rump (GF)	34
Vanilla carrot purée, silverbeet, potato au gratin, jus - served medium rare.	
Line Caught Market Fish (GF)	SQ
Changes often to reflect the best of seasonality - subject to availability.	
St Louis Pork Ribs	36
1/2 Rack, sweet glaze, smoked green chilli slaw	

Sides

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

Desserts

New York Baked Cheesecake	16
Summer berry salad, passion fruit gel	
Belgian Dark Chocolate Semifreddo	16
Salted pistachio, dulce de leche	

Burgers

Wagyu Beef Burger	27
Provolone, kosher pickle, tomato relish, mustard, fries	
New York and Beyond Burger (V)	28
Vegetarian 'Beyond Burger' mushroom truffle crème, tomato relish, kosher pickle, fries	

Side Salads

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