

# To Start

<b>Garlic Ciabatta</b> <small>v</small>	13
Garlic butter	
<b>Marinated Olives and Feta</b> <small>v</small>	13
Mixed green and black olives	

# Entrée

**SEAFOOD PLATTER**  
Lobster tail, oysters, grilled prawn, garlic parmesan green lip mussels,  
soft shell crab, tuna tataki  
220

\*(subject to availability)

	hlf	dzn
<b>Daily Oyster Selection</b> <small>NGA</small>		
Natural w/ mignonette	32	61
Buttermilk fried, bloody mary remoulade	33	65
<b>Bloody Mary Oysters</b> <small>NGA</small>	54	108
Absolut vodka, tomato juice, with tabasco, salt, and pepper		
<b>Caesar Salad</b> <small>vo</small>		21
Romain, crisp bacon, oven croutons, 63° soft poached egg, anchovy		
Add smoked chicken breast		+10
<b>Garlic Parmesan New Zealand Green Lip Mussels</b> <small>NGA</small>		18
Half a dozen, garlic butter, parmesan.		
<b>Crispy Fried Calamari</b>		22
Fresh lemon, tartare sauce		
Available as a main		31
<b>Cambridge Duck Liver Parfait</b>		20
Berry coulis, thyme, brioche		
Extra brioche		+4
<b>Tuna Tataki</b> <small>NGA</small>		23
Ginger and soy dressing, sesame aioli		
<b>Eye Fillet Carpaccio</b> <small>NGA</small>		24
Grass fed Manawatu, black garlic, rocket		
<b>South Island Cold Smoked Salmon Salad</b> <small>NGA</small>		23
Dill mayonnaise, lemon wedge		

# 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 dusting of beetroot powder.

## New Zealand Grass Fed Angus

<b>New York Strip</b> (Manawatu) <small>NGA</small>	300g	45
<b>Eye Fillet</b> (Manawatu) <small>NGA</small>	200g	48
<b>Angus T-Bone</b> (Manawatu) <small>NGA</small>	+/- 500g	15per 100g

## Specialty Steaks

<b>Butter Aged Scotch Fillet</b> <small>NGA</small> (Wakanui, 90 days grain fed)	350g	72
<b>Flaming Great Steak</b> <small>NGA</small> New York Strip, flambéed at the table on a hot skillet, two sauces or butters	500g	78
<b>Dry Aged Prime Rib “OP Cut”</b> <small>NGA</small> (Manawatu, grass fed)	+/- 500g	16 per 100g
<b>Dry Aged Rump</b> <small>NGA</small> (Canterbury)	400g	52
<b>Japanese A5 Wagyu Sirloin</b> <small>NGA</small> (Kagoshima, grain fed)	+/- 300g	95 per 100g
<b>NZ Wagyu Scotch Fillet</b> <small>NGA</small> (South Canterbury, MBS 5-7)	400g	130
<b>NZ Wagyu New York Strip</b> <small>NGA</small> (South Canterbury, MBS 5-7)	400g	85

### ULTIMATE WAGYU EXPERIENCE

A selection of 2 NZ Wagyu and 1 Japanese A5 Wagyu and your  
choice of 4 sauces or butters

SQ

## Sharing

<b>New York Mixed Grill (for 2 or 3)</b>	122/167
Scotch fillet, St Louis pork ribs, chicken, lamb shoulder	
<b>The Butcher's Block</b> <small>NGA</small>	125
Our chef's choice of 3 premium cuts and your choice of 3 sauces or butters.	

NGA = (No Gluten Added) NDA = (No Dairy Added)

A 2.5% convenience fee will be applied to all credit card and paywave transactions. A 15% surcharge will apply on public holidays.  
No itemised splitting of bills on weekends.

# Pasta

<b>Free Range Chicken Al Fredo Tagliatelle</b>	29
Garlic, parmesan, onion, creamy white wine sauce	
<b>Spaghetti Alla Puttanesca</b> v	28
Capers, chilli, anchovy, olives, fresh tomato, EVOO, oregano	
<b>Truffle Mushroom Linguini</b> v	29
Mushroom, garlic, onion, parmesan, truffle, creamy white wine sauce	
Add Chicken	+10

# Mains

<b>Charcoal Roasted Chicken</b> NDA	34
Half chicken, chicken gravy, tabouleh	
<b>Roasted Lamb Rump</b> NGA	49
Vanilla carrot purée, silverbeet, potato au gratin, jus - served medium rare.	
<b>Line Caught Market Fish</b> NGA	43
Changes often to reflect the best of seasonality - subject to availability.	
<b>St Louis Pork Ribs</b>	39
1/2 Rack, sweet glaze, smoked aioli slaw	
<b>Crispy Skin Pork Belly</b> NGA	39
Parsnip puree, apple & cranberry sauce	

# Burgers

<b>Wagyu Beef Burger</b>	28
Cheese, pickle, tomato relish, mustard, fries	
<b>New York and Beyond Burger</b> v	28
Vegetarian 'Beyond Burger' cheese, tomato relish, pickle, fries	
<b>Buttermilk Chicken Burger</b>	28
Smoked aioli slaw, fries	
Add Hot Sauce	+2
Gluten Free Bun NGA	+4

# Sides

<b>Steak House Fries</b> NGA V	10
Add parmesan and truffle	+2
<b>Mac 'n Cheese</b> v	11
Smoked cheddar, mozzarella	
<b>Onion Rings</b> v	10
Beer batter	
<b>Grilled Button Mushrooms</b> NGA V	13
Balsamic glaze	
<b>Truffle Mashed Potatoes</b> NGA V	12
Agria Potato	
<b>Broccolini</b> NGA V	14
Lemon butter, shaved almonds	

# Side Salads

<b>Rocket, Pear &amp; Parmesan</b> NGA V	12
EVOO, cava rose vinegar	
<b>Iceberg Wedge</b> NGA	12
Blue cheese and avocado ranch, bacon, parmesan	
<b>Chop salad</b> NGA V	12
Baby leaves, tomato, spring onion, feta, radish, vinaigrette	
<b>Warm Beetroot &amp; Ruby Grapefruit</b> NGA	14
Rocket salad, walnuts, feta, cava rose vinaigrette	

## SAUCES & BUTTERS

**Creamy Cracked Pepper Sauce** v  
**Béarnaise Sauce**  
**Red Wine Jus** NDA  
**Creamy Mushroom Sauce** v

**Chimichurri** NGA NDA V  
**Garlic & Tarragon Butter** NGA V  
**Truffle Butter** NGA V  
**Cowboy Butter** NGA V

\*One complimentary w/ steak or \$4

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