

To Start

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

Entrée

	hlf	dn
Daily Oyster Selection (GF)	30	59
Natural w/ mignonette	32	63
Buttermilk fried, bloody mary remoulade		
Bloody Mary Oysters	54	108
Absolut vodka, tomato juice, with tabasco, salt, and pepper		
Caesar Salad (VO)		20
Romain, crisp bacon, oven croutons, 63° soft poached egg, anchovy		
Add smoked chicken breast		+10
Garlic Parmesan New Zealand Green Lip Mussels		17
Half a dozen, garlic butter, parmesan.		
Crispy Fried Calamari		20
Fresh lemon, tartare sauce		
Available as a main		29
Cambridge Duck Liver Parfait		19
Berry coulis, thyme, brioche		
Extra brioche		3.5
Tuna Tataki (GF)		21
Ginger and soy dressing, sesame aioli		
Eye Fillet Carpaccio (GF)		22
Grass fed Manawatu, black garlic, rocket		
South Island Cold Smoked Salmon Salad (GF)		23
Dill mayonnaise, lemon wedge		
Seafood Platter (subject to availability)		200
Lobster tail, oysters, grilled prawn, garlic parmesan green lip mussels, soft shell crab, tuna tataki		

SIBERIAN IMPERIAL OSCIETRA CAVIAR

200

Classic accoutrements include crème fraîche, lemon wedge, hard-cooked eggs yolks and whites chopped, minced onions, blinis. (30gm tin)

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

New York Strip (Manawatu)	300g	41
Eye Fillet (Manawatu)	200g	45
Angus T-Bone (Manawatu)	+/- 500g	12 per 100g

Specialty Steaks

Butter Aged Scotch Fillet (Wakanui, 90 days grain fed)	350g	62
Flaming Great Steak New York Strip, flambéed at the table on a hot skillet, two sauces or butters	500g	75
Dry Aged Prime Rib "OP Cut" (Manawatu, grass fed)	+/- 500g	14 per 100g
Dry Aged Rump (Canterbury)	400g	49
Japanese A5 Wagyu Sirloin (Kagoshima, grain fed)	+/- 300g	95 per 100g
NZ Wagyu Scotch Fillet (South Canterbury, MBS 5-7)	400g	125
NZ Wagyu New York Strip (South Canterbury, MBS 5-7)	400g	80

ULTIMATE WAGYU EXPERIENCE

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

SQ

Sharing

New York Mixed Grill (for 2 or 3)	117/167
Scotch fillet, St Louis pork ribs, chicken, lamb shoulder	
The Butcher's Block	125
Our chef's choice of 3 premium cuts	

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

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

Mains

Charcoal Roasted Chicken	32
Half chicken, chicken gravy, tabouleh	
Roasted Lamb Rump (GF)	49
Vanilla carrot purée, silverbeet, potato au gratin, jus - served medium rare.	
Line Caught Market Fish (GF)	43
Changes often to reflect the best of seasonality - subject to availability.	
St Louis Pork Ribs	39
1/2 Rack, sweet glaze, smoked aioli slaw	
Crispy Skin Pork Belly	39
Parsnip puree, apple & cranberry sauce	

Sides

Steak House Fries (V)	10
Add parmesan and truffle	+2
Mac 'n Cheese (V)	11
Smoked cheddar, mozzarella	
Onion Rings (V)	10
Beer batter	
Grilled Button Mushrooms (V)	13
Balsamic glaze	
Truffle Mashed Potatoes (V GF)	12
Agria Potato	
Broccoli (V GF)	12
Lemon butter, shaved almonds	

Burgers

Wagyu Beef Burger	28
Cheese, pickle, tomato relish, mustard, fries	
New York and Beyond Burger (V)	28
Vegetarian 'Beyond Burger' cheese, tomato relish, pickle, fries	
Buttermilk Chicken Burger	28
Smoked aioli slaw, fries	
Add Hot Sauce	+2

Side Salads

Rocket, Pear & Parmesan (V GF)	10
EVOO, 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, vinaigrette	
Warm Beetroot & Ruby Grapefruit	14
Rocket salad, walnuts, feta, cava rose vinaigrette	

Sauces & Butters

One complimentary w/ steak or \$4

Creamy Cracked Pepper Sauce	Chimichurri
Béarnaise Sauce	Garlic & Tarragon Butter
Red Wine Jus	Truffle Butter
Creamy Mushroom Sauce	Cowboy Butter