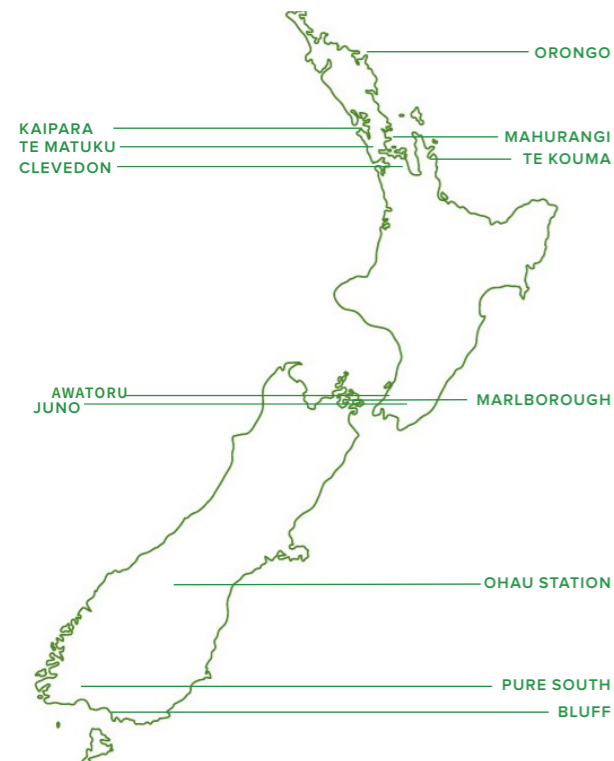


RAW & CURED

LIVE OYSTERS – SHUCKED TO ORDER (MINIMUM ORDER OF 3)	MP
CHARCUTERIE BOARD Jamon Serrano (Spain) Salame Milano (Spain) Coppa (Italy) Bresaola (Italy) pickles, gluten-free bread	41
CLASSIC BEEF TARTARE egg yolk, gluten free bread	29
MARKET FISH CEVICHE tiger's milk, red capsicum, cucumber, red onion, orange, red chilli, coriander, crispy shallot	25

STARTERS

PEAR & GORGONZOLA SALAD pear, apple, witlof, watercress, celery, golden raisin, Gorgonzola, walnut	25
---	----



TO SHARE - SMALL PLATES

GLUTEN FREE BREAD house-churned butter	10
+ ARTICHOKE SPREAD* charred artichoke, cashew, tahini, toasted pine nut, truffle oil	12
WARMED OLIVES pickled garlic, chilli, preserved lemon	10
BRUSCHETTA artichoke, confit leek, caramelised apple, crispy leek*	16
or	
house-made ricotta, braised grape, serrano	

LARGER PLATES

LOCAL LINE CAUGHT MARKET FISH* parsnip & vanilla purée, marinated mussel, cavolo nero, chive oil	45
TAGLIATELLE prawn, cherry tomato, chilli oil, baby spinach	e 29 m 39
TWICE COOKED BEEF CHEEK pickled mushroom, hazelnut, burnt onion, sherry reduction	45

WOODFIRED MAINS

WOODFIRED ROTISSERIE NEW ZEALAND PORK BELLY (DINNER ONLY - subject to availability) feijoa & green pear chutney, burnt apple, cider jus, watercress, leek oil	46
WILD AWATORU VENISON LOIN horseradish & cauliflower purée, juniper jus, purple baby carrot, black Doris plum, pomme soufflé	52
CELERIAC STEAK celeria & apple purée, pecan gremolata, oyster mushroom, rainbow chard, tarragon salt	34
CHARLEY NOBLE BURGER beef patty, smoked cheese, bacon, pickles, relish, mayo, gluten free bun, fries* + additional patty	37 10

WOODFIRED GRILL

NEW ZEALAND FISH & BEEF	
KINGFISH STEAK (COOKED MEDIUM RARE) local, line caught	200g 46
EYE FILLET grass-fed Angus	200g 47
GREENSTONE CREEK SCOTCH FILLET grass-fed Angus	300g 59

Free-range, hand selected by master graders and gently aged. Exhibiting exceptionally high marbling for pure grass-fed beef, with a score of 4+, this steak showcases the highest quality in NZ beef.

PURE SOUTH SIRLOIN grass-fed Angus.	300g 58
---	-----------

Hand picked premium aged beef with a marbling score of 4+. Elevated flavour, tenderness and succulence - aged for no less than 55 days. The harmonious union of obsessive selection & careful maturation.

LUMINA LAMB BACKSTRAP (COOKED MEDIUM — size subject to availability)	per 100g 19
--	---------------

The culmination of a 15-year journey to create the world's most succulent lamb. Grass-fed and chicory & clover finished. Finely marbled with unrivalled tenderness, texture and taste.

NZ WAGYU RIBEYE ON THE BONE (size subject to availability) grain finished, served carved	per 100g 27
---	---------------

Selected from Ohau Station, these cows grazed under the southern Alps and are grain finished 100 days. Grass-fed wagyu is sweet, nutty, juicy and tender with a high marbling score.

JAPANESE WAGYU

KAGOSHIMA A5 (COOKED MEDIUM RARE — size subject to availability) grass-fed, grain-finished Kuroge	per 100g 85
--	---------------

Wagyu is produced primarily from the Japanese Black (Kuroge) cow and must be graded by the Japanese Meat Grading Association. A5 is the highest grade given, which indicates excellent marbling, colour, fat quality and texture. This is achieved by raising cattle in a stress-free grazing environment and by preserving their Wagyu heritage.

ALL GRILL ITEMS SERVED WITH A CHOICE OF:

SAUCES:
peppercorn brandy | blue cheese | salsa verde
or

BUTTERS:
maitre d'hôtel | black garlic

+ additional sauce or butter

SIDES

ICEBERG WEDGE buttermilk ranch, pink onion	12
FRENCH PEAS bacon, cream, white wine, Parmesan	14
BRUSSELS SPROUTS house-made orange balsamic, bacon, hazelnut	14
ROAST AGRIA POTATOES beef fat, Kikorangi blue cheese, chive	14
FRIES* aioli	12

DESSERT

BUTTERMILK & LEMON PANNACOTTA macerated strawberries, honeycomb	17
SEASONAL FRUIT SORBET	7
SALTED CARAMEL POPCORN	9
TOASTED MARSHMALLOW	8

CHEESE (served with GF bread, fruit)

ONE - 15 | TWO - 24 | THREE - 32 | FOUR - 38

DELICE DE BURGOGNE, FROMAGERIE LINCET
cow's milk, triple cream, Burgundy, FR

GOAT WAIKATO, MERCER
goat's milk, Pukekohe, NZ

CURADO, THORVALD
ewe's milk, Nelson, NZ

BARRY'S BAY BLUE, BARRY'S BAY
cow's milk, Akaroa, NZ

***COOKED IN SAME OIL OR PREPARED ON SAME SURFACE AS GLUTEN-CONTAINING ITEMS AND CANNOT BE CHANGED**
MOST ITEMS HAVE A COELIAC FRIENDLY COOKING ALTERNATIVE - PLEASE ASK YOUR SERVER