

## RAW & CURED

**LIVE OYSTERS – SHUCKED TO ORDER** MP  
(MINIMUM ORDER OF 3)

**CHARCUTERIE BOARD** 39  
San Daniele (Italy)  
Speck (Italy)  
Bresaola della Veltellina (Italy)  
Finocchiona (Italy)  
pickles, gluten free bread

**CLASSIC BEEF TARTARE** 29  
egg yolk, gluten free bread

**MARKET FISH CEVICHE** 25  
tiger's milk, red capsicum, cucumber, red onion,  
orange, red chilli, coriander, crispy shallot

## STARTERS

**HEIRLOOM TOMATO SALAD** 28  
Buche de Chevre, basil, pomegranate seed,  
macadamia, balsamic

**COMPRESSED WATERMELON SALAD** 25  
gem lettuce, basil, straciatella,  
pickled shallot, pistachio, strawberry

## TO SHARE - SMALL PLATES

**GLUTEN FREE BREAD** 10  
house-churned butter

+ **ARTICHOKE SPREAD\*** 12  
charred artichoke, cashew, tahini,  
toasted pine nut, truffle oil

**WARMED OLIVES** 10  
pickled garlic, chilli, preserved lemon

**BRUSCHETTA** 16  
wood-fire smoked tomato, basil,  
white bean purée

## LARGER PLATES

**LOCAL LINE CAUGHT MARKET FISH** 45  
red pepper nage, marinated zucchini salad,  
basil oil, kalamata tapenade

**TAGLIATELLE** e | 29 m | 39  
prawn, cherry tomato, chilli oil,  
baby spinach

**TWICE COOKED BEEF CHEEK** 45  
pickled mushroom, hazelnut, burnt onion,  
sherry reduction

## WOODFIRED MAINS

**WOODFIRED ROTISSERIE** 44  
**NEW ZEALAND PORK BELLY**  
(DINNER ONLY - subject to availability)  
fennel salad, apricot agrodolce, moscatel jus

**WILD AWATORU VENISON LOIN** 52  
celeriac & horseradish purée, juniper jus,  
baby beet, blackberry, pomme soufflé

**FIRE GRILLED ZUCCHINI** 32  
almond purée, gem lettuce, pepitas, mojo verde,  
grape, mint

**CHARLEY NOBLE BURGER** 37  
beef patty, smoked cheese, bacon, pickles,  
relish, mayo, gluten free bun, fries\*  
+ additional patty 10

## WOODFIRED GRILL

NEW ZEALAND FISH & BEEF

**KINGFISH STEAK** 200g | 46  
(COOKED MEDIUM RARE)  
local, line caught

**EYE FILLET** 200g | 47  
grass-fed Angus

**GREENSTONE CREEK** 300g | 59  
**SCOTCH FILLET**  
grass-fed Angus

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** 300g | 58  
grass-fed Angus.

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** per 100g | 19  
(COOKED MEDIUM — size subject to availability)

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** per 100g | 27  
**ON THE BONE**  
(size subject to availability)  
grain finished, served carved

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

Wagyu is produced primarily from the Japanese  
Black (Kuroge) cow and must be graded by the Jap-  
anese 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** 12  
buttermilk ranch, pink onion

**FRENCH PEAS** 14  
bacon, cream, white wine, Parmesan

**GREEN BEANS** 14  
red pesto, almond

**BABY POTATOES** 14  
olive, anchovy & caper butter, chives

**FRIES\*** 12  
aioli

## DESSERT

**BUTTERMILK & LEMON PANNACOTTA** 17  
macerated strawberries, honeycomb

**SEASONAL FRUIT SORBET** 7

**SALTED CARAMEL POPCORN** 9

**TOASTED MARSHMALLOW** 8

**CHEESE** (served with GF bread, fruit)

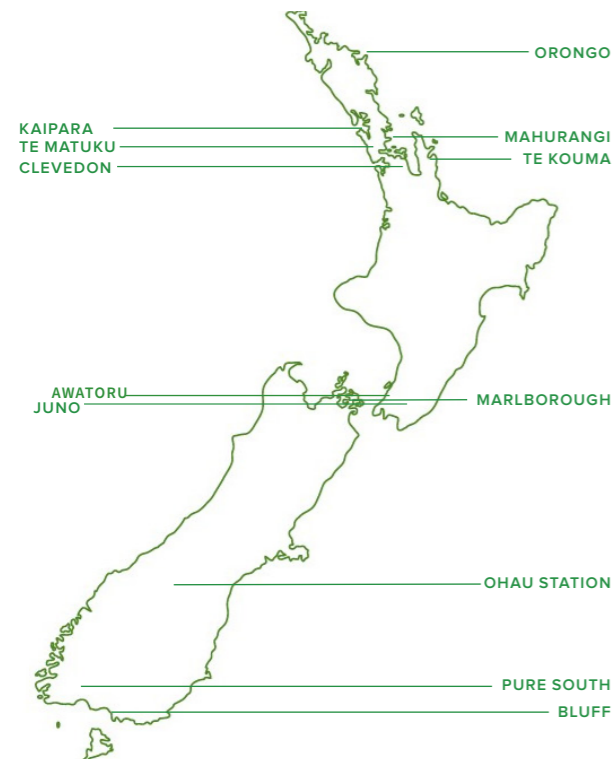
ONE - 15 | TWO - 24 | THREE - 32 | FOUR - 38

**BLUE MONKEY**  
cow's milk, blue, Katikati, NZ

**OLD TOMME, THE CRANKY GOAT**  
goat's milk, Blenheim, NZ

**CREMEAUX D'ARGENTAL**  
cow's milk, triple cream, Rhone, FR

**BEAUFORT**  
raw cow's milk, Beaufortain, FR



\*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