

"Here at The Grill we believe in the 'less is more' approach to cooking. We do not follow trends or the avant-garde. We pride ourselves on being a traditional New York Steakhouse with a subtle modern twist. Our food is honest, simple and produce-driven. We have the courage to stand back and let the food speak for itself. So kick back, relax and enjoy our hospitality." **Sean Connolly**

ROCK IN/ROLL OUT LUNCH

Caesar salad 'Moderne', 62° egg	27
Sean's steak tartare prepared at your table	36
Raw plate of king salmon, snapper, kingfish, yellow fin tuna, fresh wasabi, organic soy	43
The Grill Wagyu burger , duck fat chips	29.5
Steak sandwich , slow cooked short rib, caramelised onions, mustard, pickles, gravy, duck fat chips	28
Crispy beef salad	28
Minute steak , Savannah eye fillet, sauce Diane,	32
Fish and chips , beer battered line caught snapper, duck fat chips, tartare sauce	35
King Crab linguine , lemon, chilli, butter	47
SEAN'S CHEF SALAD MIXED TABLESIDE	
Baby vegetables and leaves, Jamón, boiled hen's egg, Manchego, white anchovy	32

STARTERS

Daily oyster selection: Shallot and red wine vinegar, olive oil and white balsamic, lemon	each 5
Salmon gravlax , beetroot, orange, chilli, lemon labneh, caper, red onion	28.5
Prawn cocktail , cocktail sauce, cos leaves	36
Cloudy Bay clams , Jamón, chilli, parsley sauce	29.5
Suckling pig potato cake, leafy greens, chardonnay dressing	28.5
Pork belly , arrow squid, miso dressing	29
Smoked free range pork spare ribs	30
Duck liver parfait , Pedro Ximénez jelly, brioche	28
Scampi sashimi , chilli, olive oil, coriander	49
Alaskan king crab , warm butter, lemon	49.5

BERKEL COLD CUTS WITH PICKLES AND BREAD

Fermin Serrano	50g/25
Wagyu Bresaola	50g/31

SEAFOOD PLATTER TO SHARE

Queensland prawns, Cloudy Bay clams, scampi, 149
Alaskan king crab, daily oysters

STEAK LIBRARY

SAVANNAH ANGUS PASTURE-FED

North Island's West Coast

Eye Fillet	180g/42
	240g/49
Rib eye on the bone	450g/49

JAPANESE EXPORT 130-DAY GRAIN-FED

Ashburton, South Island's East Coast

Sirloin	300g/50
Scotch	350g/59

KAGOSHIMA A5 WAGYU GRAIN-FED

Japan

Scotch	150g/120	500g+/85 per 100g
Sirloin		400g+/85 per 100g

WAGYU GRAIN-FINISHED

Eye fillet, Queensland	200g/57
Sirloin, Queensland F1	300g/92

AWHI FARMS PASTURE-FED

Mt Ruapehu Angus

Sirloin	300g/48
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FOR TWO OR MORE GRAIN-FED

Black Angus, New South Wales, Australia

Delmonico on the bone, dry aged 90 days	700g+/18 per 100g
Florentine T Bone, dry aged 90 days	700g+/18 per 100g

STUDY OF BEEF

A selection of the Chef's three favourite cuts **Market price**

SAUCES

Red chimichurri
Red wine jus
Green peppercorn
Miso hollandaise

Additional sauce 4

COMPOUND BUTTERS

Garlic and parsley
Anchovy
Café de Paris

MAINS

Salt and pepper Alaskan King crab	49.5/66
Poached Lee line caught snapper,	46
Cloudy Bay clams , oyster velouté, samphire	
Mt Cook Salmon , smoked potato purée, oxtail sauce	43
Smoked pumpkin risotto , fried sage (v)	33
Raukumara peppered wild venison , carrot star anise puree, baby fennel, sweet and sour sauce	49.5
Coastal lamb rack , parsley relish	3-point/50 5-point/65

TO SHARE FOR TWO OR MORE

Slow roasted Silere Merino lamb shoulder,	97
raspberry vinegar, star anise gravy	

SIDES AND SALADS

Duck fat chips	14.5
Confit mushrooms , garlic, thyme	
Our mac and cheese – Pecorino, Barry's Bay cheddar	
Roasted pumpkin salad , cress, pumpkin seeds, buffalo curd	
Baby Cos lettuce, radish , chardonnay dressing	
Cabbage and parmesan slaw	12.5
Grandma's carrots , parsley, butter	
Green beans , confit shallots	
Onion rings	
Smoked mash potato , chicken gravy	

SUNDAY ROAST AVAILABLE EVERY SUNDAY ALL DAY (UNTIL SOLD OUT)

Slow roast rib of Savannah beef off the bone, béarnaise sauce, red wine jus, Yorkshire pudding, caramelized onions	43
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EAT LOCAL:

We proudly support our local producers, and artisans. Special thanks to our friends at: Lewis Road Creamery, Curious Croppers tomatoes, Leigh Fisheries, Bostock's organic free range chickens, Neat Meat Butchery, Harmony Piggery, Borchii Park truffles, Olaf's Artisan bakery, Scott's Strawberries and Kokako coffee.

THE GRILL
BY SEAN CONNOLLY