



TO START

House made bread, Lewis Road butter *G,D*

ENTRÉE

For the table:

Chef's selection of sashimi market fish,
fresh wasabi, organic soy *S*

Mixed plate of cold cuts, house made chow chow *G*

Caesar salad 'Moderne', 62° egg *S,G,D*

MAINS

Your choice of:

Savannah Angus eye fillet, 240g

Savannah Angus rib eye on the bone, 560g

Mt Cook salmon, mushroom puree, sautéed mushroom *S,D,G*

Smoked pumpkin risotto, fried sage *V,D*

Served with a selection of side dishes

TO FINISH

Your choice of:

New York baked Cheesecake, blueberry compote *V,G,D,N*

Apple tart, vanilla ice cream *V,G,D,N*
(Please allow 20 minutes)

Optional Beverage Package (available for the whole table only)

2-hour service, \$65 per person

2018 Thomas Blanc de Gris Sparkling, Waiheke Island NZ

2018 Smith & Co. Sauvignon Blanc, Marlborough NZ

2019 Neudorf *Tiritiri* Chardonnay, Nelson NZ

2012 Foxes Island Pinot Noir, Marlborough NZ

2019 Two Hands *Gnarly Dudes* Shiraz, Barossa Valley AU

NV Scoundrels and Rogues *Cold Shoulder* Ice Cider, Canterbury NZ

The Grill will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

*PB = Plant-based, V = Vegetarian, S = contains Seafood,
G = contains Gluten, D= contains Dairy, N = contains Nuts*