



\$195 per person

TO START

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

Kiwi onion dip, kumara chips *V,G,D*

ENTRÉE

Selection of Sashimi, Fresh NZ Oysters, Queensland Prawns,
Cloudy Bay Clams, NZ Green Lip Mussels *S, G*

Wagyu Beef Tartare, cured hen's yolk, horseradish cream *G,D*

MAINS

Whiskey aged NZ pasture fed bone-in Angus sirloin

Bourbon jus *G,D*

NZ South Island Crayfish

Garlic & Pernod butter *G,D*

Served with seasonal sides

TO FINISH

Golden chocolate tart, Champagne jelly with peach coulis,
selection of ice cream & sorbet *V,G,D,N*

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*