

STARTERS

- Prawn & Crab Cocktail**, avocado, cos leaves, cocktail sauce *S,G* 39
Alaskan Snow Crab, spiced mayonnaise, lime *S* 49
Seared Scallops, cloudy bay clams, organic cream, bacon, peas *S,D* 38

SALADS

- Caesar Salad** 'Moderne', 62^o egg, prosciutto, anchovies *S,D,G* 27
Charcoal Grilled Octopus, baby fennel, tomato, cannellini beans, lemon dressing *S* 29
Beetroot, mozzarella, pine nuts, merlot vinegar *V,D,N* 28

LOCAL COLD CUTS

- House-made chow chow & sourdough bread *G*
Wagyu Bresaola 'A Lady Butcher' 22
Culatello 'Poaka' 19
Spiced Pork Loin 'Salash' 19
Finocchiona Salami 'Poaka' 19
Mixed Plate 32

RAW BAR

- Market Fish Sashimi**, fresh wasabi, organic soy *S* 37
Scampi Sashimi, chilli, olive oil, coriander *S* 49
Tuna Tartare, fried shallots, white sesame, pickled cucumber, crème fraîche *S,D,G* 29
Beef Tartare, cured hen's egg, horseradish cream, taro chips *S,D,G* 26

DAILY OYSTERS

- Shallot & vermouth vinegar *S* 5.5 each

LOUISIANA FRIED OYSTERS

- Culley's buffalo hot sauce *S,D,G* 6.5 each

SEAFOOD PLATTER

- Queensland prawns, Cloudy Bay clams, scampi Alaskan Snow crab, daily oysters *S,G* 160

DELUXE SEAFOOD PLATTER

- Seafood extravaganza of Queensland prawns, Cloudy Bay clams, Coromandel mussels, scampi, Alaskan Snow crab, oysters & daily sashimi *S,G* 199

BUTCHER'S BLOCK

Finished on charcoal and manuka wood

SAVANNAH ANGUS - PASTURE FED

- North Island, West Coast
 Rib Eye on the bone 560g/62

PURE SOUTH - PASTURE FED

- South Island, East Coast
 Eye Fillet 180g/46
 240g/55
 350g/49
 Scotch

WAGYU Black Origin MBS 6-7 - GRAIN FINISHED

- Christchurch, New Zealand
 Scotch 300g/99
 Eye Fillet 220g/94

WAGYU Westholme MBS 8-9 - GRAIN FINISHED

- Queensland, Australia
 F1 Sirloin 300g/89
 F1 Rump Cap 300g/79

AWHI FARMS ANGUS-PASTURE FED

- Mt Ruapehu, New Zealand
 Sirloin 300g/49

COASTAL SPRING LAMB, 5 POINT RACK

- parsley relish *S,G* 59

SAUCES

- Champignon & Armagnac *D,G*
 Green peppercorn *D,G*
 Red Wine Jus *G*
 Horseradish *D*

COMPOUND BUTTERS

- Garlic & Parsley *D*
 Truffle butter *D*
 Café de Paris *S,D,G*

Additional Sauce or Butter

4

TO SHARE FOR TWO OR MORE

- FISH OF THE DAY** Market Price
 Capers, anchovies, parsley, lemon, beurre noisette *S,D*

- NEW ZEALAND CRAYFISH** Market Price
 Garlic and Pernod butter *S,D*

- STUDY OF BEEF** Market Price
 A selection of the Chef's three favourite cuts

- RIVERINE BEEF ANGUS - PASTURE FED**
 NSW, Australia
 Fiorentina T-bone 1kg/135
 Delmonico Sirloin bone-in 900g/120

MAINS

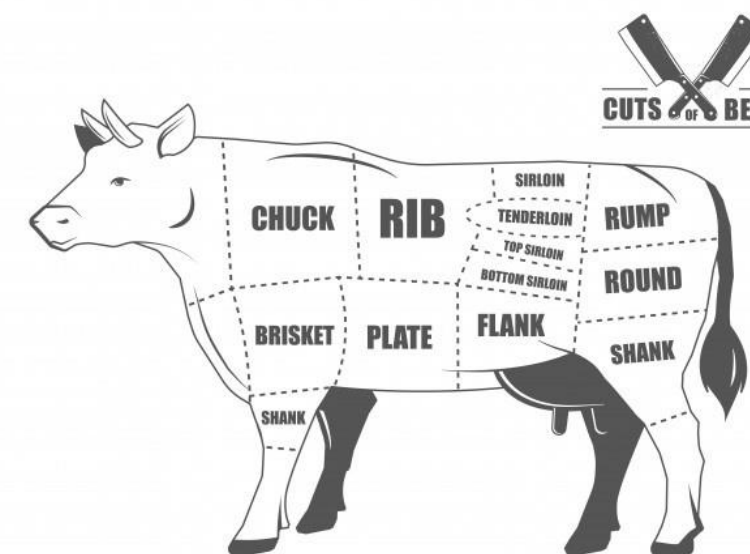
- Canter Valley Spring Chicken (NZ)** charcoal roasted, thyme, sumac, brown butter vinaigrette *D* 39
Duncan Venison Loin (NZ) kumara, kampot pepper, anise jus *G* 47
Ora King Salmon, mushroom purée, sautéed mushrooms *S,D,G* 43
Smoked Pumpkin Risotto, fried sage *V,D,G* 33
The Grill Wagyu Burger, duck fat chips *D,G* 29
Cambridge Duck Breast (NZ), duck leg croquette, confit leeks, raspberry gastrique *D,G* 46

SIDES

14

Duck Fat Chips *G*

- Grilled Broccolini**, smoked sour cream, almonds, lemon *V,D,N*
Mac & Cheese, Pecorino, Barry's Bay cheddar *V,D,G*
Baby Cos Lettuce, radish, chardonnay dressing *PB*
Carrots, parsley, butter *V,D*
Confit Mushrooms, garlic, thyme *PB*
Mashed Potato, chicken gravy *D,G*



SkyCity is proud to be a Toitū carbon zero certified organisation

Chinese version available



Chinese menu 中文菜单

We proudly support our local & artisanal producers. Special thanks to our friends at: Lewis Road Creamery, Curious Croppers tomatoes, Lee Fisheries, Neat Meats Butchery, Coastal Spring lamb.

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

THE GRILL