

STARTERS

Salmon gravlax , beetroot, orange, chilli, lemon labneh, caper, red onion GF	28.5
Prawn cocktail , cocktail sauce, cos leaves	27
Caesar salad 'Moderne', 62° egg	27
Cloudy Bay clams , Jamón, chilli, parsley sauce GF	29.5
Alaskan King crab , warm butter, lemon GF	49.5
Pork belly , Arrow squid, miso dressing GF	29
Smoked free range pork spare ribs GF	30
Suckling pig & crackling GF	100g/20

available 6pm onwards (Thursday–Saturday)

CHEF SALAD MIXED TABLESIDE

Baby vegetables & leaves, Jamón, boiled hen's egg, Manchego, white anchovy **GF** 32

COLD CUTS WITH PICKLES & BREAD

Fermin Serrano	50g/25
Culatello	50g/25
Iberico de Bellota	50g/56

RAW BAR

Daily oyster selection: each 5
Shallot & red wine vinegar, olive oil & white balsamic, lemon **GF**

Raw plate of King Salmon, Snapper, Kingfish, Yellowfin tuna, fresh wasabi, organic soy **GF** 43

Scampi sashimi, chilli, olive oil, coriander **GF** 49

SEAFOOD PLATTER

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

DELUXE SEAFOOD PLATTER

199
Seafood extravaganza of Queensland prawns, Cloudy Bay clams, Coromandel mussels, scampi, snapper, kingfish, Mt Cook salmon, Yellowfin tuna, Alaskan King crab, daily oysters

GF GLUTEN FREE, **V** VEGETARIAN, **PB** PLANT-BASED

STEAK LIBRARY

SAVANNAH ANGUS PASTURE-FED **GF**

North Island's West Coast	
Eye Fillet	180g/42 240g/49 560g/61
Rib eye on the bone	

2GR PURE WAGYU 9+ GRAIN-FINISHED **GF**

NSW, Australia	
Sirloin (minimum 300g)	69 per 100g
Scotch (minimum 300g)	59 per 100g
Rib eye on the bone (minimum 1.2kg)	45 per 100g

KAGOSHIMA A5 WAGYU GRAIN-FED **GF**

Japan	
Scotch	150g/115
Sirloin	150g/115
	500g+/78 per 100g
	400g+/78 per 100g

WAGYU GRAIN-FINISHED **GF**

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

AWHI FARMS PASTURE-FED **GF**

Mt Ruapehu Angus	
Sirloin	300g/48

FOR TWO OR MORE GRAIN-FINISHED **GF**

Black Angus, NSW, Australia	
Delmonico on the bone, dry aged 90 days	700g+/18 per 100g
Florentine T-Bone, dry aged 90 days	700g+/18 per 100g

TO SHARE FOR TWO OR MORE

Beef Wellington, red wine jus 129
please allow 45 minutes

STUDY OF BEEF

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

SAUCES

Red chimichurri **GF**
Green peppercorn
Red wine jus
Miso hollandaise **GF**
Horseradish **GF**

Additional sauce 4

COMPOUND BUTTERS

Garlic & parsley **GF**
Anchovy **GF**
Café de Paris

MAINS

Salt & pepper Alaskan King crab	49.5/66
Poached line-caught, Lee snapper , Cloudy Bay clams, oyster velouté, samphire GF	46
Mt Cook salmon , potato purée, oxtail sauce	43
King crab linguine , lemon, chilli, butter	47
Smoked pumpkin risotto , fried sage GF,V	33
Raukumara peppered wild venison , carrot star anise purée, baby fennel, sweet & sour sauce	49.5
Coastal lamb rack , parsley relish	3-point/50 5-point/65
The Grill Wagyu burger , duck fat chips	29.5
Northland Crayfish , garlic Pernod butter GF	P.O.A.

(subject to availability)

SIDES

Duck fat chips	14.5
Our mac & cheese , Pecorino, Barry's Bay cheddar V	
Heirloom tomato , watermelon, blood orange, buffalo curd, basil GF,V	
Baby Cos lettuce , radish, chardonnay dressing GF,PB	
Cabbage & parmesan slaw GF,V	12.5
Carrots , parsley, butter GF,V	
Confit mushrooms , garlic, thyme GF,PB	
Onion rings V	
Mash potato , chicken gravy	

ROTISSERIE CHICKEN

42
AVAILABLE WEDNESDAY DINNER (UNTIL SOLD OUT)
carrots, smoked mash potato, miso hollandaise

SUNDAY ROAST

43
AVAILABLE SUNDAY ALL DAY (UNTIL SOLD OUT)
Slow roast rib of Savannah beef off the bone, béarnaise sauce, red wine jus, Yorkshire pudding, caramelised onion

EAT LOCAL:

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

We will take all reasonable efforts to accommodate guests' dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.

THE GRILL