

"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**

STARTERS

Salmon gravlax , beetroot, orange, chilli, lemon labneh, caper, red onion	28.5
Prawn cocktail , cocktail sauce, cos leaves	36
Caesar salad 'Moderne', 62° egg	27
Cloudy Bay clams , Jamón, chilli, parsley sauce	29.5
Suckling pig potato cake , leafy greens, chardonnay dressing	28.5
Alaskan King crab , warm butter, lemon	49.5
Pork belly , Arrow squid, miso dressing	29
Smoked free range pork spare ribs	30
Duck liver parfait , Pedro Ximénez jelly, brioche	28
Suckling pig & crackling available 6pm onwards (Monday–Saturday)	100g/20

SEAN'S CHEF SALAD MIXED TABLESIDE

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

BERKEL COLD CUTS WITH PICKLES AND BREAD

Fermin Serrano	50g/25
Wagyu Bresaola	50g/31
Iberico de Bellota	50g/56

RAW BAR

Sean's steak tartare prepared at your table	36
Daily oyster selection: Shallot & red wine vinegar, olive oil & white balsamic, lemon	each 5
Raw plate of king salmon, snapper, kingfish, yellow fin tuna, fresh wasabi, organic soy	43
Scampi sashimi , chilli, olive oil, coriander	49

SEAFOOD PLATTER TO SHARE

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

DELUXE SEAFOOD PLATTER Sean's seafood extravaganza of Queensland prawns, Cloudy Bay clams, Coromandel mussels, scampi, snapper, kingfish, Mt Cook salmon, Yellow fin tuna, Alaskan King crab, daily oysters 199

STEAK LIBRARY

SAVANNAH ANGUS PASTURE-FED

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

JAPANESE EXPORT 130-DAY GRAIN-FINISHED

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

FOR TWO OR MORE GRAIN-FINISHED

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

STUDY OF BEEF

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

SAUCES

Red chimichurri
Green peppercorn
Red wine jus
Miso hollandaise

Additional sauce 4

COMPOUND BUTTERS

Garlic & parsley
Anchovy
Café de Paris

MAINS

Salt & pepper Alaskan King crab	49.5/66
Poached line caught, Lee snapper , Cloudy Bay clams, oyster velouté, samphire	46
Mt Cook salmon , smoked potato purée, oxtail sauce	43
King crab linguine , lemon, chilli, butter	47
Smoked pumpkin risotto , fried sage (v)	33
Raukumara peppered wild venison , carrot star anise purée, baby fennel, sweet and sour sauce	49.5
Duck, Duck, Duck , roasted baby beets	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 (subject to availability)	P.O.A.

TO SHARE FOR TWO OR MORE

Slow roasted Silere Merino lamb shoulder raspberry vinegar, star anise gravy	97
Sean's Beef Wellington , red wine jus please allow 45 minutes	129

SIDES & SALADS

Duck fat chips	14.5
Our mac & 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

Confit mushrooms, garlic, thyme

Green beans, confit shallots

Onion rings

Smoked mash potato, chicken gravy

SUNDAY ROAST 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 43

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 Meats Butchery, Coastal Spring lamb and Kokako 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
BY SEAN CONNOLLY