

## STARTERS

<b>Prawn &amp; Crab Cocktail</b> , avocado, cos leaves, cocktail sauce	39
<b>Alaskan King Crab</b> , spiced mayonnaise, lime <b>GF</b>	49
<b>Seared Scallops</b> , cloudy bay clams, organic cream, bacon, peas <b>GF</b>	38

### SALADS

<b>Caesar Salad</b> 'Moderne', 62° egg	27
<b>Charcoal Grilled Octopus</b> , baby fennel, tomato, cannellini beans, lemon dressing <b>GF</b>	29
<b>Beetroot</b> , mozzarella, pine nuts, merlot vinegar <b>GF, V</b>	28
<b>Asparagus</b> , potatoes, chardonnay & tarragon vinaigrette, prosciutto crumb	20

### LOCAL COLD CUTS

House-made chow chow & sourdough bread	
<b>Wagyu Bresaola</b> 'A Lady Butcher'	22
<b>Culatello</b> 'Poaka'	18
<b>Spiced Pork Loin</b> 'Salash'	19
<b>Finocchiona Salami</b> 'Poaka'	17
<b>Mixed Plate</b>	32

### RAW BAR

<b>Market Fish Sashimi</b> , fresh wasabi, organic soy <b>GF</b>	35
<b>Scampi Sashimi</b> , chilli, olive oil, coriander <b>GF</b>	49
<b>Tuna Tartare</b> , fried shallots, white sesame, pickled cucumber, crème fraîche	29

### DAILY OYSTERS **GF**

Shallot & vermouth vinegar	5 each
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### LOUISIANA FRIED OYSTERS

Culley's buffalo hot sauce	6 each
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### SEAFOOD PLATTER

Queensland prawns, Cloudy Bay clams, scampi, Alaskan king crab, daily oysters	149
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### DELUXE SEAFOOD PLATTER

Seafood extravaganza of Queensland prawns, Cloudy Bay clams, Coromandel mussels, scampi, Alaskan King crab, oysters & daily sashimi <b>GF</b>	199
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## BUTCHER'S BLOCK

### SAVANNAH ANGUS-PASTURE FED **GF**

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

### TEYS PREMIUM BLACK ANGUS - GRAIN FINISHED

NSW, Australia	
Scotch	350g/60

### WAGYU GRAIN FINISHED **GF**

<b>Black Origin MBS 6-7</b>	
Christchurch, New Zealand	
Scotch	300g/98
Eye Fillet	220g/85

### Westholme MBS 8-9

Queensland, Australia	
F1 Sirloin	300g/89

### AWHI FARMS ANGUS-PASTURE FED **GF**

Mt Ruapehu, New Zealand	
Sirloin	300g/48

### COASTAL SPRING LAMB, 5 POINT RACK

parsley relish <b>GF</b>	59
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### SAUCES

Champignon & Armagnac	
Green peppercorn	
Red wine jus	
Additional sauce or butter	4

### COMPOUND BUTTERS

Garlic & Parsley	
Truffle butter	
Café de Paris	

### TO SHARE FOR TWO OR MORE

<b>STUDY OF BEEF</b>	Market price
A selection of the Chef's three favourite cuts	
<b>WHOLE FISH OF THE DAY</b>	Market price
Capers, anchovies, parsley, lemon, beurre noisette	
<b>RIVERINE BEEF ANGUS - PASTURE FED</b>	
NSW, Australia	
Fiorentina T-bone	1kg/135
Delmonico Sirloin bone-in	900g/120

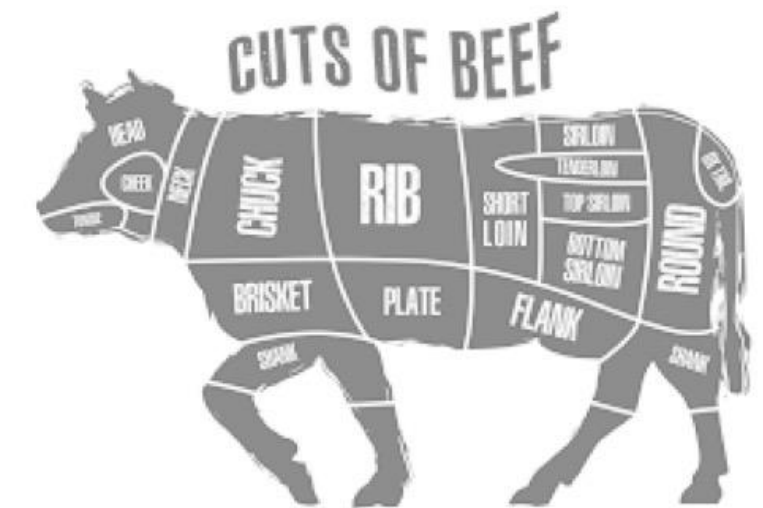
## MAINS

<b>Canter Valley Spring Chicken (NZ)</b> charcoal roasted, thyme, sumac, brown butter vinaigrette	39
<b>Raukumara Venison Loin (NZ)</b> kumara, kampot pepper, anise jus	47
<b>Mt Cook Salmon</b> , mushroom purée, sautéed mushrooms	43
<b>Smoked Pumpkin Risotto</b> , fried sage <b>GF, V</b>	33
<b>The Grill Wagyu Burger</b> , duck fat chips	29
<b>Cambridge Duck Breast (NZ)</b> , duck leg croquette, confit leeks, raspberry gastrique	46

## SIDES

### Duck Fat Chips

<b>Our Mac &amp; Cheese</b> , pecorino, Barry's Bay cheddar	
<b>Baby Cos Lettuce</b> , radish, chardonnay dressing <b>GF</b>	
<b>Carrots</b> , parsley, butter <b>GF</b>	
<b>Confit Mushrooms</b> , garlic, thyme <b>GF</b>	
<b>Mash Potato</b> , chicken gravy	



SkyCity is proud to be a Toitū carbon zero certified organisation



**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 & Allpress coffee.**  
*We take all reasonable efforts to accommodate guests' dietary requirements, 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