

STARTERS

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

SALADS

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

LOCAL COLD CUTS

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

RAW BAR

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

DAILY OYSTERS **GF**

Shallot & vermouth vinegar	5 each
----------------------------	--------

LOUISIANA FRIED OYSTERS

Culley's buffalo hot sauce	6.5 each
----------------------------	----------

SEAFOOD PLATTER

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

DELUXE SEAFOOD PLATTER

Seafood extravaganza of Queensland prawns, Cloudy Bay clams, Coromandel mussels, scampi, Alaskan King crab, oysters & daily sashimi GF	199
---	-----

BUTCHER'S BLOCK

SAVANNAH ANGUS-PASTURE FED **GF**

North Island, West Coast	
Eye Fillet	180g/43
	240g/51
Rib Eye on the bone	560g/62

TEYS PREMIUM BLACK ANGUS - GRAIN FINISHED

NSW, Australia	
Scotch	350g/60

WAGYU GRAIN FINISHED **GF**

Black Origin MBS 6-7	
Christchurch, New Zealand	
Scotch	300g/98
Eye Fillet	220g/89

Westholme MBS 8-9

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

AWHI FARMS ANGUS-PASTURE FED **GF**

Mt Ruapehu, New Zealand	
Sirloin	300g/48

COASTAL SPRING LAMB, 5 POINT RACK

parsley relish GF	59
--------------------------	----

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

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

MAINS

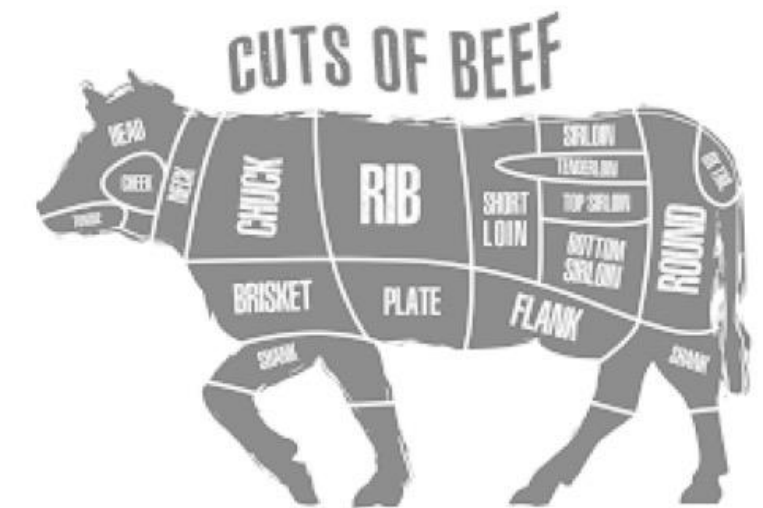
Canter Valley Spring Chicken (NZ) charcoal roasted, thyme, sumac, brown butter vinaigrette	39
Raukumara Venison Loin (NZ) kumara, kampot pepper, anise jus	47
Mt Cook Salmon , mushroom purée, sautéed mushrooms	43
Smoked Pumpkin Risotto , fried sage GF, V	33
The Grill Wagyu Burger , duck fat chips	29
Cambridge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

SIDES

13.50

Duck Fat Chips

Our Mac & Cheese , pecorino, Barry's Bay cheddar
Baby Cos Lettuce , radish, chardonnay dressing GF
Carrots , parsley, butter GF
Confit Mushrooms , garlic, thyme GF
Mash Potato , 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