

## STARTERS

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

### SALADS

|   |    |
|---|----|
| <b>Caesar Salad</b> 'Moderne', 62° egg  | 27 |
| <b>Charcoal Grilled Octopus</b> , baby fennel, tomato, cannellini beans, lemon dressing | 29 |
| <b>Beetroot</b> , mozzarella, pine nuts, merlot vinegar ✓                               | 28 |

### 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                              | 35 |
| <b>Scampi Sashimi</b> , chilli, olive oil, coriander                                | 49 |
| <b>Tuna Tartare</b> , fried shallots, white sesame, pickled cucumber, crème fraîche | 29 |

### DAILY OYSTERS

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

### LOUISIANA FRIED OYSTERS

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

### SEAFOOD PLATTER

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

### DELUXE SEAFOOD PLATTER

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

## BUTCHER'S BLOCK

### SAVANNAH ANGUS - PASTURE FED

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

### OCEAN BEEF JAPANESE EXPORT - GRAIN FINISHED

|                |         |
|----------------|---------|
| Canterbury, NZ |         |
| Scotch         | 350g/60 |

### WAGYU Black Origin MBS 6-7 - GRAIN FINISHED

|                           |         |
|---------------------------|---------|
| Christchurch, New Zealand |         |
| Scotch                    | 300g/98 |
| Eye Fillet                | 220g/89 |

### 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/48 |

### COASTAL SPRING LAMB, 5 POINT RACK

|                |    |
|----------------|----|
| parsley relish | 59 |
|----------------|----|

### SAUCES

|                       |
|-----------------------|
| Champignon & Armagnac |
| Green peppercorn      |
| Red Wine Jus          |

Additional Sauce or Butter

### COMPOUND BUTTERS

|                  |
|------------------|
| Garlic & Parsley |
| Truffle butter   |
| Café de Paris    |

### TO SHARE FOR TWO OR MORE

|  |              |
|--|--------------|
| <b>WHOLE FISH OF THE DAY</b>                       | Market Price |
| Capers, anchovies, parsley, lemon, beurre noisette |              |

|                             |              |
|-----------------------------|--------------|
| <b>NEW ZEALAND CRAYFISH</b> | Market Price |
| Garlic and Pernod butter    |              |

|  |              |
|--|--------------|
| <b>STUDY OF BEEF</b>                           | Market Price |
| A selection of the Chef's three favourite cuts |              |

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

## MAINS

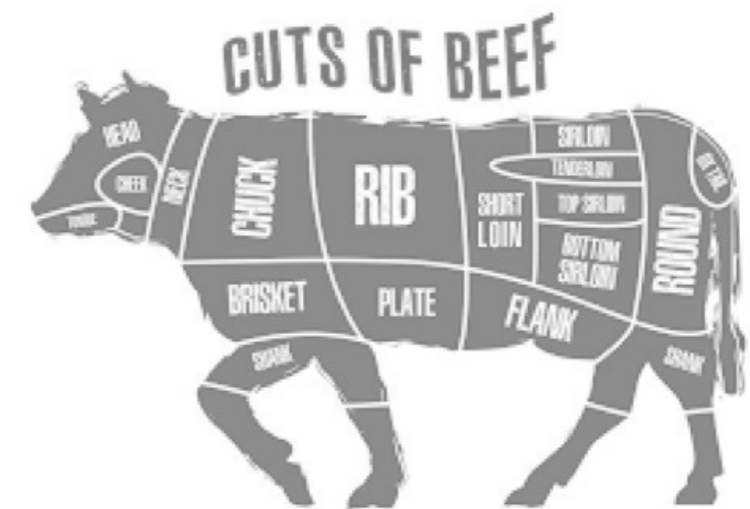
|   |    |
|---|----|
| <b>Canter Valley Spring Chicken (NZ)</b> charcoal roasted, thyme, sumac, brown butter vinaigrette | 39 |
| <b>Duncan Venison Loin (NZ)</b> kumara, kampot pepper, anise jus                                  | 47 |
| <b>Ora King Salmon</b> , mushroom purée, sautéed mushrooms  | 43 |
| <b>Smoked Pumpkin Risotto</b> , fried sage ✓  | 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

13.50

### Duck Fat Chips

|   |
|---|
| <b>Grilled Broccolini</b> , smoked sour cream, roasted almonds, lemon |
| <b>Mac &amp; Cheese</b> , Pecorino, Barry's Bay cheddar               |
| <b>Baby Cos Lettuce</b> , radish, chardonnay dressing                 |
| <b>Carrots</b> , parsley, butter                                      |
| <b>Confit Mushrooms</b> , garlic, thyme                               |
| <b>Mashed 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.**

*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.*