

TO START

SIZZLING WHITEBAIT Confit garlic, chili and crostini	\$32
FRESH NATURAL OYSTERS w/ mignonette or horseradish	POA
CLASSIC PRAWN COCKTAIL Iceberg, radicchio, cucumber and Marie rose sauce	\$25
CHARGRILLED SPLIT TIGER PRAWNS w/ chili oil and garlic	\$26
STEAK TARTARE Fresh egg yolk with crostini and Tabasco sauce	\$26
BURRATA w/ crostini, charred leeks, heirloom tomatoes, basil and salsa verde	\$24
HOUSE-BAKED FOCACCIA w/ olive oil, aged balsamic and fig relish	\$15
MUSHROOM PARFAIT Served w/ herb infused focaccia, pickled shallots and marinated Shiitake	\$16

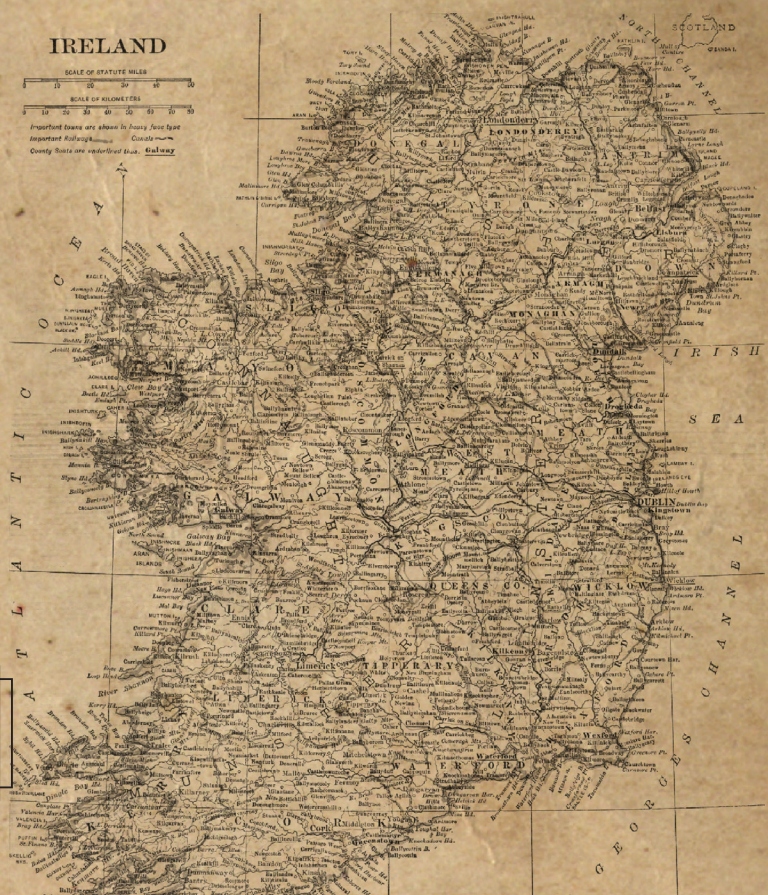


HOUSE MAINS

AKAROA SALMON	\$42
Celeriac puree w/ puy lentil salad, herb oil, spinach and wild broccolini	
CANTERBURY LAMB RUMP W JUS	\$42
Au gratin potatoes w/ a pea puree and watercress	
PROSCIUTTO ROLLED CHICKEN	\$39
Hasselback potatoes and wild broccolini served w/ carrot puree and mushroom gravy	
EGGPLANT LASAGNA	\$32
Marinara sauce, courgette, ricotta, spinach, and a drizzle of basil pesto	

SALADS

SMOKED CHICKEN SALAD	\$26
Lettuce, tomatoes, cucumber, bacon, crispy onions and shredded chicken topped w/ our homemade pomegranate vinaigrette	
BEEF & CITRUS SALAD	\$26
Charred beetroot, spinach, Danish feta and a citrus dressing, topped w/ toasted pine nuts	



**ASK OUR WAIT STAFF ABOUT
THE DAILY SPECIALS!**



EST 2024

FROM JOSPER FIRE Including choice of sauce

CRAFTED BY FLAME, PERFECTED BY TIME.

Our Josper charcoal oven infuses each cut with a rich, smokey depth—searing in succulence while enhancing the natural character of the finest local beef. Sourced from Pure South, our hand-picked selections are aged to perfection, ensuring every bite delivers unrivalled tenderness and bold, robust flavour.

BEEF SIRLOIN Hand-picked, 250g 55-day aged	\$42	SAUCES <small>Additional sauces \$5 each</small>
BEEF EYE FILLET Hand-picked, 200g 55-day aged	\$42	CREAMY MUSHROOM SAUCE
BEEF RIB EYE Hand picked, 300g 55-day aged	\$58	CAFE DE PARIS BUTTER
PURE SOUTH RIB EYE ON THE BONE Hand-picked, 800g 55-day aged (recommended for 2)	\$98	SALSA VERDE
BEEF BLACK ANGUS JACKS CREEK SIRLOIN 250g marble score 5+	\$62	GREEN PEPPERCORN SAUCE
		RED WINE JUS

COMPLETE YOUR DISH - SIDES

CHARCOAL CABBAGE w/ a green goodness dressing and crispy Pancetta	\$15
GRILLED BROCCOLINI w/ garlic butter	\$15
CHARCOAL ROASTED MUSHROOMS w/ garlic butter, and balsamic	\$15
GREENS Green peas, beans, red onion, asparagus, mint and olive oil	\$15
ROCKET w/ Parmesan, pomegranate & vinaigrette	\$15
SAUTEED SPINACH	\$15
CAULIFLOWER CHEESE	\$15
DUCKFAT POTATOES	\$15
POTATO GRATIN	\$15