

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

Celeriac puree w/ puy lentil salad, herb oil, spinach and wild broccolini

\$42

CANTERBURY LAMB RUMP W JUS

Au gratin potatoes w/ a pea puree and watercress

\$46

PROSCIUTTO ROLLED CHICKEN

Hasselback potatoes and wild broccolini served w/ carrot puree and mushroom gravy

\$39

EGGPLANT LASAGNA

Marinara sauce, courgette, ricotta, spinach, and a drizzle of basil pesto

\$32

SALADS

SMOKED CHICKEN SALAD

Lettuce, tomatoes, cucumber, bacon, crispy onions and shredded chicken topped w/ our homemade pomegranate vinaigrette

\$26

BEET & CITRUS SALAD

Charred beetroot, spinach, Danish feta and a citrus dressing, topped w/ toasted pine nuts

\$26



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	\$46
BEEF EYE FILLET Hand-picked, 200g 55-day aged	\$46
BEEF RIB EYE Hand picked, 300g 55-day aged	\$59
PURE SOUTH RIB EYE ON THE BONE Hand-picked, 800g 55-day aged (recommended for 2)	\$98
BLACK ORIGIN CANTERBURY SIRLOIN 250g marble score 8-9+	\$76
BLACK ORIGIN CANTERBURY T-BONE 450g marble score 6-7+	\$84

SAUCES Additional sauces \$5 each

CREAMY MUSHROOM SAUCE
CAFE DE PARIS BUTTER
SALSA VERDE
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