



ENTREE

Breads and Dips - Ciabatta bread served w/ truffle mascarpone, olive oil & balsamic vinegar	\$9
Salt & Pepper Squid - Lemon pepper, housemade harissa, preserved lemon	\$18
Creamy Burrata - Roasted tomatoes, basil, balsamic glaze	\$24
Grilled Prawns - Creamy leek, prosciutto, chilli maple glaze	\$24
Tititea Beef Tartare - Chilled beef, capers, raw egg, parsnip chips	\$26

STEAKS

200gm 21 day aged grass fed Eye Fillet.	\$46
350gm 21 day aged grass fed Angus Ribeye	\$57
300gm 21 day aged grass fed Sirloin	\$44
Wagyu and Tommahawk selection on the specials board subject to availability	
All steaks are served with your choice of sauce and parsnip puree	

Top your steak

- Grilled Prawns	\$15
- Roasted Mushrooms	\$8
- Caramelised Onions	\$8

SIDES **\$14.5**

- Seasoned Fries & aioli
- Crispy duck fat potatoes, sun-dried tomato pesto
- Spinach Salad, blue cheese, cranberry, candied walnut
- Honey Glazed Carrots, tahini dressing, roast pistachio
- Charred Broccoli, cheese béchamel, shaved almond

SAUCES **\$5**

- Cracked peppercorn
- Garlic & Herb butter
- Creamy Horseradish
- Red wine jus
- Chimichurri
- Creamy Bacon & Mushroom

STONEGRILL

Stonegrill dining allows your meal to be presented on a 400°C stone for you to cook at your table. Simply slice and sear your meat to cook to your liking.

200gm 21 day aged Grass Fed Eye Fillet - w/ red wine jus	\$49
180gm Alpine Fare Game Wild Venison loin - w/ red wine jus	\$47
180gm Lamb Backstrap - w/ mint jelly	\$47
Trio, a piece of each - w/ red wine jus	\$49
Add prawn skewer	\$15
All stonegrill are served with one side of your choice	

MAINS

Signature Slow Roasted Te Mana Lamb Shoulder - 1.1kg bone in oyster cut, w/ mint jelly & lamb glaze	\$82
Alpine Fare Game Wild Venison - Kumara mash, pomegranate glaze, parsnip chip	\$47
Fish of the day - Creamy leek, herbed potato rosti, shaved fennel, crispy capers	\$46
Duck and Mushroom risotto - Truffle oil, parmesan, crispy kale	\$38
Cauliflower Steak - Pickled vegetables, harissa, chimichurri	\$35

DESSERTS

Creme Brûlée - Freeze dried raspberries	\$18
Blueberry Pannacotta - Coconut, crumbed chocolate soil (can be dairy free)	\$18
Chocolate Brownie - Baileys anglaise w/ vanilla ice cream	\$18
Bread and Butter Pudding - Whiskey caramel w/hokey pokey ice cream	\$18
Lemon Curd Cheesecake	\$18
Affogato - Espresso, vanilla bean ice cream with a liqueur of your choice	\$18

We prepare everything fresh in house, please inform a staff member if we can accomodate any allergies. Thank you