



RAW & CURED

CLASSIC STEAK TARTARE egg yolk, crostini	32
CURED SALMON fennel, radish, lemon	32

TO SHARE

FIRE-GRILLED FLATBREAD

+ TARAMASALATA salmon roe, cucumber	18
+ HOUSE SMOKED POTTED SALMON	18
+ CHICKEN LIVER PARFAIT ham-hock jelly	18

SMALL PLATES, SALADS & STARTERS

BRUSCHETTA wood-fire smoked tomato, basil, white bean purée, sourdough	14
PIGS TAIL SALAD walnut, pomegranate, currants, farro	28
PRAWN BISQUE brandy cream	28

MAINS

FIRE-GRILLED CAULIFLOWER STEAK almond, currant, caper, chilli, mint, sherry	36
SPAGHETTI prawn, cherry tomato, chilli oil, baby spinach	36
LOCAL LINE CAUGHT MARKET FISH flageolete beans, fennel & tomato braise, clams, aioli	45
FREE RANGE SPATCHCOCK panzanella salad (30 minute cooking time)	45

WOODFIRED GRILL

HOUSE DRY-AGED

FISH STEAK local line-caught, market fish	200g MP
SCOTCH FILLET grass-fed Angus, hand-picked	300g 57
SIRLOIN grass-fed, grain-finished Angus	300g 58
RIBEYE ON THE BONE (size subject to availability) grass-fed Angus, served carved	per 100g 16

NEW ZEALAND BEEF & LAMB

EYE FILLET grass-fed Angus	200g 45
LUMINA LAMB BACKSTRAP (cooked medium rare — size subject to availability) Pure South Merino	per 100g 18

JAPANESE WAGYU

KAGOSHIMA A5 (cooked medium rare — size subject to availability) grass-fed, grain-finished Kuroge	per 100g 80
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ALL GRILL ITEMS SERVED WITH A CHOICE OF:

SAUCES:

peppercorn brandy | blue cheese | chimichurri
or

BUTTERS:

miso seaweed | truffle | black garlic | Café de Paris
+ additional sauce or butter 3

SIDES

ICEBERG WEDGE buttermilk ranch, pink onion	14
FRENCH PEAS bacon, cream, white wine, Parmesan	14
FRIES house-made truffle mayo	15