

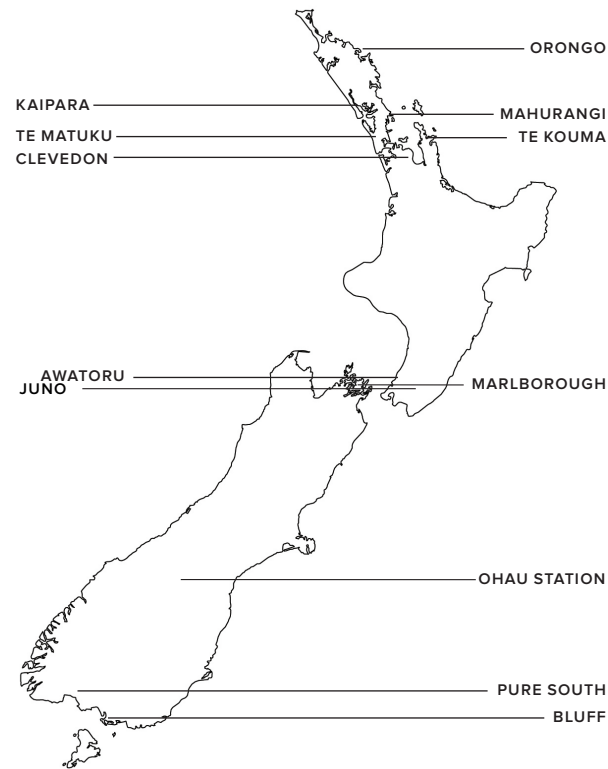
RAW & CURED

LIVE OYSTERS – SHUCKED TO ORDER MP
(MINIMUM ORDER OF 3)
natural / beer battered
selections change daily

CHARCUTERIE BOARD 36
San Daniele (Italy)
Speck (Italy)
Bresaola della Veltellina (Italy)
Finocchiona (Italy)
pickles, crostini

CLASSIC BEEF TARTARE 28
egg yolk, crostini

MARKET FISH CEVICHE 24
tiger’s milk, red capsicum, cucumber, red onion,
orange, red chilli, coriander, crispy shallot



TO SHARE - SMALL PLATES

WELLINGTON SOURDOUGH 9
house-churned butter

FOCACCIA 9
rosemary & garlic olive oil, parsley

+ TARAMASALATA 14
salmon roe, cucumber

+ ARTICHOKE SPREAD 12
charred artichoke, cashew, tahini,
toasted pine nut, truffle oil

CHICKEN LIVER PARFAIT 14
ham hock jelly, parsley, crostini

WARMED OLIVES 10
pickled garlic, chilli, preserved lemon

BRUSCHETTA 12
wood-fire smoked tomato, basil,
white bean purée, sourdough

ARANCINI 8.5 ea
(MINIMUM ORDER OF 2)
tomato, basil, mozzarella

SMOKED FISH CROQUETTE 9.5 ea
(MINIMUM ORDER OF 2)
béchamel sauce, smoked fish, soft herbs,
salsa verde

STARTERS

CAESAR SALAD 26
gem lettuce, soft boiled egg, bacon,
croutons, anchovy, Caesar dressing

HEIRLOOM TOMATO SALAD 28
Buche de Chevre, basil, pomegranate seed,
macadamia, balsamic

ROCKMELON SALAD 25
cucumber, Clevedon Buffalo feta,
cranberries, mint, pistachio dukkah,
orange & sumac dressing

SEAFOOD CHOWDER 30
mussel, fish, prawn, carrot,
celery, bacon infused coconut cream
+ Wellington sourdough 7.5

WOODFIRED MAINS

WOODFIRED ROTISSERIE 42
NEW ZEALAND PORK BELLY
(DINNER ONLY - subject to availabilty)
compressed apple, freeze-dried raspberry,
salted caramel sauce

WILD AWATORU VENISON LOIN 50
beetroot purée, raspberry, radicchio,
labneh, chocolate sauce

FIRE GRILLED CAULIFLOWER 30
almond, currant, caper, chilli

TWICE COOKED BEEF CHEEK 45
pickled mushroom, burnt onion, hazelnut,
sherry reduction

CHARLEY NOBLE BURGER 35
beef patty, smoked cheese, bacon, pickles,
relish, mayo, fries
+ additional patty 10

LARGER PLATES

LOCAL LINE CAUGHT MARKET FISH 45
leek soubise, spring pea salsa, pickled fennel

BEER BATTERED FISH & CHIPS 35
tartare, lemon

HOUSE POT PIE 35
leaf salad

AGNOLOTTI e | 27
goat cheese, tarragon, saffron butter,
orange zest, pine nut m | 37

FETTUCCINE e | 27
prawn, cherry tomato, chilli oil, m | 37
baby spinach

SIDES

ICEBERG WEDGE 12
buttermilk ranch, pink onion

FRENCH PEAS 14
bacon, cream, white wine, Parmesan

ASPARAGUS 14
salsa agresto

BABY POTATOES 14
olive, anchovy & caper butter, chives

POLENTA CHIPS 13
chilli jam

FRIES 12
aioli 14
truffle mayo

WOODFIRED GRILL

NEW ZEALAND FISH, BEEF & LAMB

KINGFISH STEAK 200g | 46
(COOKED MEDIUM RARE)
local, line caught

EYE FILLET 200g | 47
grass-fed Angus

GREENSTONE CREEK 300g | 59
SCOTCH FILLET
grass-fed Angus

Free-range, hand selected by master graders and
gently aged. Exhibiting exceptionally high marbling
for pure grass-fed beef, with a score of 4+, this steak
showcases the highest quality in NZ beef.

PURE SOUTH SIRLOIN 300g | 58
grass-fed Angus.

Hand picked premium aged beef with a marbling
score of 4+. Elevated flavour, tenderness and
succulence - aged for no less than 55 days. The
harmonious union of obsessive selection & careful
maturation.

LUMINA LAMB BACKSTRAP per 100g | 19
(COOKED MEDIUM — size subject to availability)

The culmination of a 15-year journey to create the
world’s most succulent lamb. Grass-fed and chicory
& clover finished. Finely marbled with unrivalled
tenderness, texture and taste.

NZ WAGYU RIBEYE per 100g | 25
ON THE BONE
(size subject to availability)
grain finished, served carved

Selected from Ohau Station, these cows grazed
under the southern Alps and are grain finished 100
days. Grass-fed wagyu is sweet, nutty, juicy and
tender with a high marbling score.

JAPANESE WAGYU

KAGOSHIMA A5 per 100g | 82
(COOKED MEDIUM RARE — size subject to availability)
grass-fed, grain-finished Kuroge

Wagyu is produced primarily from the Japanese Black
(Kuroge) cow and must be graded by the Japanese Meat
Grading Association. A5 is the highest grade given, which
indicates excellent marbling, colour, fat quality and texture.
This is achieved by raising cattle in a stress-free grazing
environment and by preserving their Wagyu heritage.

ALL GRILL ITEMS SERVED WITH A CHOICE OF:

SAUCES:
peppercorn brandy | blue cheese | salsa verde
or

BUTTERS:
maître d’hôtel | black garlic | Café de Paris

+ additional sauce or butter 3



GLUTEN FREE MENUS | GIFT VOUCHERS AVAILABLE AT RECEPTION OR ONLINE
PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES
2% CREDIT CARD SURCHARGE