OUR STORY

Welcome to The Grill, a celebration of great food and good company.

For me, bringing people together is what good dining is all about. So here we take pride in offering you a relaxed, uncomplicated atmosphere. An atmosphere that complements our fresh, honest fare, simply prepared to let the natural flavours shine through.

From pasture-fed meat to sustainable seafood, you'll notice there's a distinctly Kiwi accent to this menu. In fact most of the ingredients and cookware we use are sourced locally. I'd personally like to thank the following New Zealand artisans:

Leigh Fisheries
Olaf's Artisan Bakery
Harmony Piggery
Silere Alpine Origin Merino
Kokako Organic Coffee Roasters
St Clair Copper Cookware
Peter Lorimer Knives
Curious Croppers

So please, kick back, relax, and enjoy The Grill.
You'll always be welcome here.

Sean Connolly

TO START

CLOUDY BAY CLAMS

Jamon, sherry, chilli	25

Caesar salad 'Moderne' 62° egg	22
Queensland prawns, garlic butter	32
Gravlax of king salmon on toast, crème fraiche	24
Cream of smoked salmon soup, organic yoghurt	23
Duck liver parfait, Pedro Ximénez jelly, brioche	20
Terrine of wild rabbit, cucumber pickle	28
Duck egg, Jamon, creamed spinach	18
Smoked free range pork spare ribs	25
Sean's steak tartare prepared at your table	24
Cambridge duck and foie gras pie floater	26

RAW BAR

SEAFOOD PLATTER

Queensland prawns, Cloudy Bay clams, king crab claws, oysters	135

Raw plate of king salmon, snapper, kingfish, yellowfin tuna, fresh wasabi, organic soy	24
Daily oyster selection Your choice of eschallot and red wine, extra virgin olive oil and white balsamic or lemon	4.5 ea
Alaskan king crab claw, warm butter, lemon	30
John Dory ceviche, citrus dressing	24
Queensland prawns, cocktail sauce	
three prawns	28
five prawns	44
Farmed Sturgeon Osetra caviar with toast points	
30g tin	250
50g tin	400

BERKEL COLD CUTS

Fermin Serrano 50g	25
Joselito Paleta 50g	38
Wagyu Bresaola	25

BUTCHER'S BLOCK

WAKANUI GRAIN FED
Wakanui Angus from Ashburton

Eye fillet	180g	40
	240g	46

SAVANNAH ANGUS PASTURE FED
From the North Island's West Coast

Eye Fillet	180g	38
	240g	44
Sirloin aged on the bone	360g	38
	560g	55
Rib eye aged on the bone	560g	48

WAGYU PASTURE FED
First light wagyu from Hawke's Bay

Rump	250g	35
Scotch fillet	240g	95

FOR TWO OR MORE GRAIN FED

Black Angus from New South Wales, Australia,
dry aged 30 days

Fiorentina T-Bone	900+g	15 per 100g
New York Delmonico boneless sirloin	700+g	16 per 100g

STUDY OF BEEF
A selection of the Chef's three favourite cuts — Market price

SAUCES

Miso hollandaise

Chimichurri

Red wine jus

Salsa verde

COMPOUND BUTTERS

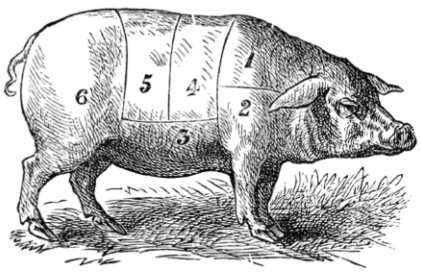
Ortiz anchovy

Garlic and parsley

Café de Paris

SUNDAY ROAST - Available every Sunday

Slow roast rib of beef off the bone, béarnaise,
red wine jus, Yorkshire pudding — 40



SPECIALITY DISH - Available after 6pm

Suckling pig platter	15 per 100g

MAINS

Semolina gnocchi, wilted lettuce, peas, goat's curd	26
Line-caught snapper, parsley and potato purée, oxtail and ale sauce	38
Whole Coromandel John Dory, lemon and caper butter	40
Waikato pork chop, cauliflower purée, olive caper vinaigrette	35
Silere Merino lamb rack and rump, parsley relish	44
Raukumara venison, celeriac and potato, anise jus	48

BURGER

Three cuts of wagyu, brioche bun, chipotle mayonnaise	29

SALADS

Beetroot, upland cress, goat's curd, pink grapefruit	16
Baby cos lettuce, radish, chardonnay dressing	10
Heirloom tomato, Spanish onion	14
Red cabbage and chilli slaw	8

SIDE ORDERS

Potato gratin	8
Grandma's carrots, parsley butter	8
Green beans, almond, shallot	9
Onion rings	8
Mac and cheese	10
Duck fat chips	10