



**MEAT &
LIQUOR**

STEAKHOUSE



MEAT, BIRD, FISH

Our menu is honest and product driven, showcasing the best of locally sourced and seasonal ingredients - Perfect for Shared Feasting.

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| Sweet and sour lamb sweet breads | 18.9 |
| Razor clams, seaweed butter, preserved lemon, watercress | 25.9 |
| Salted lambs heart, turnip, bone marrow | 20.9 |
| Roasted quail, mushrooms, cottage cheese, oat glaze | 35.9 |
| Venison tartare, caviar, fermented mushrooms, hen's yolk | 19.8 |
| Grilled octopus, fermented mushroom and oat sauce, seaweed salt | 21.9 |
| Chicken liver pâté, duck fat brioche, Perigord black truffle | 17.8 |
| Tempura market fish, wasabi mirin mayo, jalapeno gremolata | 33.0 |
| Smoked roasted ½ chicken, black garlic, mirin & liver gravy | 34.0 |

CHEF'S CUT

MEAT LIBRARY

Our prime cuts have been selected by our team of Chefs from farms which have been carefully considered for their agriculture practise. Our Chefs have handpicked our best cuts to dry age to enhance tenderness and intensity of flavour.

OUR PRIME CUTS

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| 300g Benmore Lakes 33-day dry aged striploin | 55.5 |
| 300g Benmore Lakes 28-day whiskey dried scotch fillet | 50.5 |
| 400g First Light Wagyu MS-9 28-day aged rib eye on the bone | 162.8 |
| 600g Benmore Lakes 28-day aged in bees wax T-Bone | 82.5 |
| 800g Taranaki Farms 28-day aged Tomahawk | 91.8 |

BUTCHERS CUT

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|---|------|
| 400g smoked Benmore Lakes short rib | 41.8 |
| 300g roasted Ovation lamb rump | 35.8 |
| 300g Ruby Fields pork belly, celeriac jam | 35.4 |
| 300g Benmore Lakes beef cheek | 34.8 |
| 300g Slow cooked Marlborough venison short rib, wild herb | 41.8 |
| 220g Benmore Lakes eye fillet, melted French raclette | 52.0 |
| 250g Ruby Fields pork loin, apple and calvados glaze | 35.8 |

SIDES

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|---|------|
| Winter salad, goats curd, crispy kale, vanilla dressing | 9.9 |
| Baby peas, walnuts, freekeh, local quinoa, walnut cream | 12.0 |
| Mushrooms, black garlic, truffle butter, black pepper | 12.6 |
| Spinach, cultured cream gratin | 10.8 |
| Hand cut chips, house ketchup | 8.5 |
| Roasted cauliflower, fontina cheese, Perigord black truffle | 11.8 |
| Roasted root vegetables, kombucha, malt crumbs, horseradish yoghurt | 11.9 |
| Smoked cream potatoes, gravy | 8.5 |

COCKTAILS

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| Juno Gin & Tonic | 12.0 |
| Woodford Bourbon & Coke | 11.0 |
| Peach Mimosa | 12.0 |
| Espresso Martini with Crystal Head Vodka | 18.0 |
| Vodka Martini with Crystal Head Vodka | 18.0 |
| Gin Martini with Juno Gin | 18.0 |
| Old Fashion with Woodfords Bourbon | 16.0 |
| Old Fashion with Havana Club Especial* | 16.0 |
| Negroni with Reid + Reid Gin | 16.0 |

BEER

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|--------------------------------------|------|
| Garage Project, BEER, Lager | 9.0 |
| Heineken | 9.0 |
| Parrot Dog, Pandemonium, Pilsner | 9.5 |
| Garage Project, Hapi Daze, Pale Ale | 9.5 |
| Epic, Armageddon, IPA | 11.0 |
| Crouchers, Lowrider 2.5% | 8.5 |
| Yeastie Boys, Pot Kettle Black | 11.5 |
| Hallertau, Granny Smith Apple, Cider | 10.0 |

WINE

SPARKLING

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|---|------|-------|
| La Gioiosa, Prosecco NV, Italy | 9.5 | 49.0 |
| Nautilus Estate, Methode Traditionnelle Brut NV | 16.0 | 75.0 |
| Champagne Taittinger, Brut Reserve NV | | 160.0 |

AROMATICS

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|---|------|-------|
| Astrolabe, Pinot Gris, Marlborough | 11.5 | 55.0 |
| Dry River Craighall, Riesling, Martinborough | | 135.0 |
| Escarpment Nina, Rose, Martinborough | 11.0 | 53.0 |
| Lawson's Dry Hills Estate Riesling, Marlborough | 11.0 | 53.0 |

SAUVIGNON BLANC & PINOT BLANC

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|---|------|------|
| Durvillea, Sauvignon Blanc, Marlborough | 9.5 | 49.0 |
| Craggy Range Te Muna Road Vineyard, Martinborough | 13.0 | 63.0 |
| Greywacke, Sauvignon Blanc, Marlborough | 12.0 | 58.0 |
| Greenhough Hope Vineyard Pinot Blanc, Nelson | 17.0 | 83.0 |

CHARDONNAY

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|------------------------------------|------|-------|
| The Bone Line Barebone, Waipara | 11.0 | 53.0 |
| Clearview Coastal, Hawkes Bay | 12.0 | 58.0 |
| Babich Irongate, Hawkes Bay | | 95.0 |
| Felton Road Block 6, Central Otago | | 140.0 |

REDS

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|---|------|------|
| Paritua Stone Paddock, Merlot, Hawkes Bay | 12.0 | 58.0 |
| Turkey Flats, Butchers Block, GSM, Barossa | 15.0 | 68.0 |
| Sangre de Toro Tempranillo, Penedes, Spain | 11.0 | 53.0 |
| Black Cottage Reserve Pinot Noir, Central Otago | 13.0 | 63.0 |
| Misha's Vineyard, The High Note Pinot Noir, Central Otago | 19.5 | 95.0 |
| Santa Ana, Malbec, Mendoza | 12.0 | 58.0 |
| Quarter Acre Syrah, Hawkes Bay | 16.5 | 79.0 |
| Mitolo, The Nessus Shiraz, McLaren Vale | 12.5 | 60.0 |
| Alpha Domus, The Navigator, Hawkes Bay | 15.0 | 73.0 |
| Frances Ford Coppola Diamond, Zinfandel, California | 20.0 | 95.0 |