

## To Start.

<b>Lamb Chop</b> WAKANUI spring lamb	12
<b>Pork Rib</b> house-made barbecue chipotle	10
<b>Grilled Sourdough</b> house-made wagyu butter, balsamic, paprika	10

## binchōtan charcoal.

The timeless art of grilling - signature dishes expertly binchōtan grilled for exceptional flavour.

Celebrated for its remarkable qualities, Japan-sourced binchōtan charcoal is known for its extended burn time and subtle fragrance; allowing the true essence of each prized produce to shine while delivering an irresistible sear.

A promise of rich, smoky flavours where flavour meets tradition.

## Appetisers.

### Cold

<b>Freshly Shucked Oyster</b> red wine vinaigrette, lemon, tabasco 6pcs 12pcs	48 88
<b>Tuna Tartare</b> yuzu soy marinade, pickled cucumber, wasabi yogurt, nori	35
<b>Cold Smoked Salmon Trout</b> port wine beetroot jelly, shoyu crème, potato puff, wasabi essence	28
<b>Burratina</b> honey rosemary dressing, heirloom tomato, grape, granola	26
<b>Caesar Salad</b> kikorangi blue cheese, endive, poached egg, kurobuta bacon	22
<b>WAKANUI Salad</b> Italian parsley vinaigrette, quail egg, french bean, new potato, locally sourced green	18

### Hot

<b>Black Mussel</b> parsley butter, confit white onion, white wine (+4 sourdough)	32
<b>Hokkaido Scallop</b> hakusai purée, pickled white asparagus, preserved lemon	34
<b>Chawanmushi</b> carrot flavoured chawanmushi, snow crab, clam dashi, pickled shiitake	16
<b>Grilled Octopus</b> romesco sauce, tomato salsa, crispy kale, basil oil	32
<b>Boston Lobster Bisque</b> lobster meat, cheese crouton	25
<b>Soup of the Day</b>	18

## Mains.

### Meats

#### Ocean Beef Ribeye Cut

200g 58

300g 80

Wakanui, New Zealand

#### Canterbury Grass-fed Fillet

200g 65

300g 85

Wakanui, New Zealand

#### TORIYAMA A4 Prime Cut

120g 128

Gunma, Japan

#### Wagyu Sirloin MBS6-7

250g 88

Tajima, Australia

#### WAKANUI Spring Lamb

Half rack 59

Full rack 108

Wakanui, New Zealand

mashed potato or hand-cut potato wedges (+4 truffle oil)

#### Iberico Pork Chop

De Raza, Spain 42

mashed potato, barbecue sauce

#### Classic Beef Bourguignon

Australia 52

beef cheek, quinoa puff, mashed potato, red wine glaze

### Seafood

#### Catch of the Day

wild-caught seasonal fish 45

#### Lobster Ravioli

smokey tomato sauce, basil oil, pickled shallot, ice plant 48

#### Mussel & Bacon Spaghetti

black mussel, confit onion, beurre blanc 36

## To Share.

#### Ocean Beef 21 Days Dry-aged Bone-in Ribeye

1kg 218

Wakanui, New Zealand

#### Pure Black Angus Beef Tomahawk

1.5kg 318

Black Onyx, Australia

#### Lamb Wellington

Half rack 79

Full rack 138

Wakanui, New Zealand

WAKANUI spring lamb, FORGED quail parfait

## Sides.

#### Mashed Potato

smoked cheddar 16

#### Hand-cut Wedges

truffle oil 16

#### Hand-Cut Fries

16

#### Sautéed Mushrooms

caramelised onion 16

#### Grilled Broccolini

18

#### Grilled Asparagus

black truffle sauce 20