

To Start.

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

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

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

Hot

Black Mussel	32
parsley butter, confit white onion, white wine (+4 sourdough)	
Hokkaido Scallop	34
hakusai purée, pickled white asparagus, preserved lemon	
Chawanmushi	16
carrot flavoured chawanmushi, snow crab, clam dashi, pickled shiitake	
Grilled Octopus	32
romesco sauce, tomato salsa, crispy kale, basil oil	
Boston Lobster Bisque	25
lobster meat, cheese crouton	
Soup of the Day	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	128
120g	
Gunma, Japan	
Wagyu Sirloin MBS6-7	88
250g	
Tajima, Australia	
WAKANUI Spring Lamb	
Half rack	59
Full rack	108
Wakanui, New Zealand	
Iberico Pork Chop	42
De Raza, Spain	
mashed potato, barbecue sauce	
Classic Beef Bourguignon	52
Australia	
beef cheek, quinoa puff, mashed potato, red wine glaze	
Seafood	
Catch of the Day	45
wild-caught seasonal fish	
Lobster Ravioli	48
smokey tomato sauce, basil oil, pickled shallot, ice plant	
Mussel & Bacon Spaghetti	36
black mussel, confit onion, buerre blanc	

To Share.

Ocean Beef 21 Days Dry-aged Bone-in Ribeye	218
1kg	
Wakanui, New Zealand	
Pure Black Angus Beef Tomahawk	318
1.5kg	
Black Onyx, Australia	
Lamb Wellington	
Half rack	79
Full rack	138
Wakanui, New Zealand	
WAKANUI spring lamb, FORGED quail parfait	

Sides.

Mashed Potato	16
smoked cheddar	
Hand-cut Wedges	16
truffle oil	
Hand-Cut Fries	16
Sautéed Mushrooms	16
caramelised onion	
Grilled Broccolini	18
Grilled Asparagus	20
black truffle sauce	