

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

Tuna Ceviche	35
compressed watermelon, honey ginger dressing, wasabi yoghurt	
House-Made Smoked Salmon Trout	28
white kimchi, pear, apple, tofu dressing, sesame	
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

Prawn Tempura	29
sriracha glaze, pickled cucumber, carrot	
Hokkaido Scallop	35
duck confit rilette, topinambur purée, preserved lemon	
House-Cured 'TORIYAMA' Besola Ham	28
flatbread, caramelised onion, onion crème fraîche, mustard green	
Grilled Octopus	33
romesco sauce, tomato salsa, crispy kale, basil oil	
Boston Lobster Bisque	25
lobster meat, cheese crouton	
Soup of the Day	18

Mains.

WAKANUI Burger	32
house-made beef patty, cornichon salsa, multigrain bun	
Roast Brisket Sandwich	45
ketchup sauerkraut, cheddar cheese, sourdough bread	
OCEAN BEEF Ribeye Cut	58
200g	
Wakanui, New Zealand	
mashed potato or crispy wedges (+4 truffle oil)	
TORIYAMA A4 Prime Cut	108
120g	
Gunma, Japan	
seasonal vegetable, wasabi, Christmas Island salt	
WAKANUI Spring Lamb	59
Half rack	
Wakanui, New Zealand	
mashed potato or crispy wedges (+4 truffle oil)	
Chipotle-Glazed Pork Secreto	45
Ramos Spain	
creamy mashed potato, mixed greens	
Beetroot Risotto	36
stracciatella cheese, beetroot, ice plant	
Catch of the Day	45
wild-caught seasonal fish	

Prix Fixe Menu.

Appetiser

Chef's Appetiser
Soup of the Day

Mains *CHOICE OF ONE

WAKANUI Burger 52

house-made beef patty, cornichon salsa, multigrain bun

Roast Brisket Sandwich 62

ketchup sauerkraut, cheddar cheese, sourdough bread

OCEAN BEEF Ribeye Cut 71

200g

Wakanui, New Zealand

mashed potato or crispy wedges (+4 truffle oil)

TORIYAMA A4 Prime Cut 128

120g

Gunma, Japan

seasonal vegetable, wasabi, Christmas Island salt

WAKANUI Spring Lamb 75

Half rack

Wakanui, New Zealand

mashed potato or crispy wedges (+4 truffle oil)

Chipotle-Glazed Pork Secreto 62

Ramos, Spain

creamy mashed potato, mixed greens

Catch of the Day 58

wild-caught seasonal fish

Beetroot Risotto 55

stracciatella cheese, beetroot, ice plant

Dessert *CHOICE OF ONE

Hokey Pokey Ice Cream

house-made vanilla ice cream, honeycomb toffee

Chef's Dessert

*Refresh without
the buzz!*

Freshly Made Ice Lemon Tea +8

Refreshing Kiwi Cooler +8

Enjoy a glass of wine +12

RED

Masseria Doppio Passo Copertino Riserva DOC

WHITE

Craggy Range Marlborough Sauvignon Blanc