

To Start.

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

Appetisers.

Cold

Tuna Ceviche compressed watermelon, honey ginger dressing, wasabi yoghurt	35
Prawn Capellini Argentina red prawn, truffle shoyu	16
Smoked Burratina pistachio purée, yuzu tomato, balsamico	26
Caesar Salad kikorangi blue cheese, endive, poached egg, kurobuta bacon	22
WAKANUI Salad Italian parsley vinaigrette, quail egg, french bean, new potato, locally sourced green	18

Hot

Hokkaido Scallop duck confit rilette, topinambur purée, preserved lemon	35
US Black Mussels green herby sauce, chorizo oil	28
Grilled Bone Marrow served with sourdough	26
Grilled Octopus romesco sauce, tomato salsa, crispy kale, basil oil	33
Boston Lobster Bisque lobster meat, cheese crouton	25
Soup of the Day	18

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.

Mains.

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

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, ciabatta 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

Asparagus Pesto Penne 55
onsen egg, raisin, kalamanta olive

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