

To Start.

Lamb Chop WAKANUI spring lamb	12
Grilled Sourdough 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

Freshly Shucked Oyster red wine vinaigrette, lemon, tabasco 6pcs 12pcs	48 88
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 rillettes, 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

Mains.

Meats

OCEAN BEEF Ribeye Cut	
200g	59
300g	80
Wakanui, New Zealand	
Canterbury Grass-fed Fillet	
200g	65
300g	85
Wakanui, New Zealand	
TORIYAMA A4 Prime Cut	108
120g	
Gunma, Japan	
Wagyu Sirloin MBS6-7	88
250g	
Marri, Australia	
WAKANUI Spring Lamb	
Half rack	59
Full rack	108
Wakanui, New Zealand	
Chipotle-Glazed Pork Secreto	45
Ramos, Spain creamy mashed potato, mixed greens	
Seafood	
Catch of the Day	45
wild-caught seasonal fish	
Seafood Bouillabaisse	46
grilled seafood, black garlic mayo, saffron	
Asparagus Pesto Penne	42
white fish, onsen egg, raisin, kalamanta olive	

To Share.

OCEAN BEEF 21 Days Dry-aged Bone-in Ribeye	225
1kg	
Wakanui, New Zealand	
Black Angus Beef Tomahawk	325
1.5kg	
Australia	
Lamb Wellington	
Half rack	79
Full rack	138
Wakanui, New Zealand WAKANUI spring lamb, FORGED quail parfait	

Sides.

Mashed Potato	16
smoked cheddar	
Crispy Wedges	16
truffle oil, parmesan cheese	
Hand-Cut Fries	16
chipotle dip	
Sautéed Mushrooms	16
caramelised onion	
Grilled Broccolini	18
parmesan cheese	
Grilled Asparagus	20
black truffle sauce	
Grilled Mixed Vegetables	16
lemon vinaigrette	