

## To Start.

<b>Lamb Chop</b> WAKANUI spring lamb	15
<b>Grilled Sourdough</b> house-made wagyu butter, balsamic, paprika	12

## Appetisers.

### Cold

<b>Tuna Ceviche</b> compressed watermelon, honey ginger dressing, wasabi yoghurt	35
<b>Prawn Capellini</b> Argentina red prawn, truffle shoyu	16
<b>Smoked Burratina</b> pistachio purée, yuzu tomato, balsamico	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>Hokkaido Scallop</b> duck confit rilette, topinambur purée, preserved lemon	35
<b>US Black Mussels</b> green herby sauce, chorizo oil	28
<b>Grilled Bone Marrow</b> served with sourdough	26
<b>Grilled Octopus</b> romesco sauce, tomato salsa, crispy kale, basil oil	33
<b>Boston Lobster Bisque</b> lobster meat, cheese crouton	28
<b>Soup of the Day</b>	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.

<b>WAKANUI Burger</b> house-made beef patty, cornichon salsa, multigrain bun	32
<b>Roast Brisket Sandwich</b> ketchup sauerkraut, cheddar cheese, ciabatta bread	45
<b>OCEAN BEEF Ribeye Cut</b> 200g Wakanui, New Zealand mashed potato or crispy wedges (+4 truffle oil)	64
<b>TORIYAMA A4 Prime Cut</b> 120g Gunma, Japan seasonal vegetable, wasabi, Christmas Island salt	116
<b>WAKANUI Spring Lamb</b> Half rack Wakanui, New Zealand mashed potato or crispy wedges (+4 truffle oil)	64
<b>Chipotle-Glazed Pork Secreto</b> Ramos Spain creamy mashed potato, mixed greens	45
<b>Asparagus Pesto Penne</b> onsen egg, raisin, kalamanta olive	36
<b>Catch of the Day</b> wild-caught seasonal fish	45

## Prix Fixe Menu.

### Appetiser

Chef's Appetiser  
Soup of the Day

### Mains \*CHOICE OF ONE

**WAKANUI Burger** 55  
house-made beef patty, cornichon salsa, multigrain bun

**Roast Brisket Sandwich** 62  
ketchup sauerkraut, cheddar cheese, ciabatta bread

**OCEAN BEEF Ribeye Cut** 73  
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** 78  
Half rack  
Wakanui, New Zealand  
mashed potato or crispy wedges (+4 truffle oil)

**Chipotle-Glazed Pork Secreto** 63  
Ramos, Spain  
creamy mashed potato, mixed greens

**Catch of the Day** 59  
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

### Sides \*HALF PORTION

**Mashed Potato** 10  
smoked cheddar

**Crispy Wedges** 10  
truffle oil, parmesan cheese

**Hand-Cut Fries** 10  
chipotle dip

**Sautéed Mushrooms** 10  
caramelised onion

**Grilled Broccolini** 11  
parmesan cheese

**Grilled Asparagus** 12  
black truffle sauce

*Refresh without  
the buzz!*

Freshly Made Ice Lemon Tea +8

Refreshing Kiwi Cooler +8

### Enjoy a glass of wine +12

RED  
Lapis Luna Cabernet Sauvignon

WHITE  
Leeuwin Estate Siblings Sauvignon Blanc