

To Start.

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

Appetisers.

Cold

Hamachi coconut, white peach, seaweed	32
Prawn Capellini Argentina red prawn, truffle shoyu	16
Smoked Burratina pistachio purée, yuzu tomato, balsamico	23
Caesar Salad kikorangi blue cheese, endive, poached egg, kurobuta bacon	22
WAKANUI Salad Italian parsley vinaigrette, quail egg, french bean, new potato, locally sourced greens	18

Hot

Hokkaido Scallop duck confit rilette, topinambur purée, preserved lemon	35
NZ Blue Mussels Nduja, ciabatta bread	28
Roasted Bone Marrow furikake, herb salad served with sourdough	26
Grilled Octopus polenta, piquillo, chorizo	33
Boston Lobster Bisque lobster meat, cheese crouton	28
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
Smoked Brisket Sandwich wagyu brisket, ketchup sauerkraut, cheddar cheese, ciabatta bread	45
OCEAN BEEF Ribeye Cut 200g Wakanui, New Zealand creamy mash, mixed green salad	64
TORIYAMA A4 Prime Cut 120g Gunma, Japan seasonal vegetable, wasabi, smoked salt	116
WAKANUI Spring Lamb Half rack Wakanui, New Zealand creamy mash, mixed green salad	64
Pork Abanico Ramos Spain carrot fondue, cordyceps mushroom	45
Pasta Sugo Rosa orecchiette, tomato fondue, eggplant	35
Catch of the Day sustainably sourced 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

Smoked Brisket Sandwich 62
wagyu brisket, ketchup sauerkraut, cheddar cheese, ciabatta bread

OCEAN BEEF Ribeye Cut 73
200g
Wakanui, New Zealand
creamy mash, mixed green salad

TORIYAMA A4 Prime Cut 128
120g
Gunma, Japan
seasonal vegetable, wasabi, smoked salt

WAKANUI Spring Lamb 78
Half rack
Wakanui, New Zealand
creamy mash, mixed green salad

Pork Abanico 63
Ramos, Spain
carrot fondue, cordyceps mushroom

Pasta Sugo Rosa 55
orecchiette, tomato fondue, eggplant

Catch of the Day 59
sustainably sourced fish

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

Pommes Frites 10
shio kombu 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