



OUR STORY

Welcome to The Grill, a celebration of great food and good company.

For me, bringing people together is what good dining is all about. So here we take pride in offering you a relaxed and uncomplicated atmosphere that complements our fresh and honest fare – simply prepared to let the natural flavours shine through.

From pasture-fed meat to sustainable seafood, you'll notice there's a distinctly Kiwi accent to this menu. In fact, most of the ingredients and cookware we use are sourced locally. I'd personally like to thank the following New Zealand artisans:

Olaf's Artisan Bakery
Harmony Piggery
Silere Alpine Origin Merino
Kokako Organic Coffee Roasters
St Clair Copper Cookware
Peter Lorimer Knives
Curious Croppers

Please, kick back, relax and enjoy The Grill.
You'll always be welcome here.

Sean Connolly





RAW BAR

STEAK TARTARE

Sean's steak tartare prepared at your table 28

Raw plate of king salmon, snapper, kingfish, yellowfin tuna, fresh wasabi, organic soy 30

Daily oyster selection: each 6
shallot and red wine vinegar, olive oil and white balsamic, lemon

Scampi sashimi, olive oil, chilli, coriander 38

Alaskan king crab leg, warm butter, lemon 34

Queensland prawns, cocktail sauce each 9.5

Farmed Sturgeon Osetra caviar with buttered croutons 250
30g tin

50g tin 400

SEAFOOD PLATTER TO SHARE

Queensland prawns, Cloudy Bay clams, scampi, king crab claws, oysters 140

BERKEL COLD CUTS

Fermin Serrano 50g 25

Wagyu Bresaola 50g 25

STARTERS

CAESAR SALAD

Sean's Caesar salad prepared at your table 26

Chilled Bloody Mary soup, king crab, crème fraiche 26

Queensland prawns, garlic butter 38

Cloudy Bay clams, jamon, chilli, parsley sauce 26

Scallops, venison black pudding, hazelnut butter 32

Wood grilled ox tongue, horseradish cream 18

Suckling pig fritter, cabbage slaw, pecorino 26

Smoked free range pork spare ribs 26

Duck liver parfait, Pedro Ximénez jelly, brioche 22

Cambridge duck and foie gras pie floater 30





BUTCHER'S BLOCK



SAVANNAH ANGUS PASTURE - FED

North Island's West Coast

Eye fillet	180g	42
	240g	47
Sirloin aged on the bone	360g	40
Rib eye aged on the bone	560g	49

WAKANUI ANGUS GRAIN - FED

Ashburton, South Island's East Coast

Eye fillet	180g	43
	240g	49
Sirloin	400g	49

WAGYU

Grain fed New South Wales, Australia

Scotch fillet	300g	110
Bavette – secondary cut, thick flank	250g	42
Tri-tip – secondary cut, bottom end sirloin	250g	42

Pasture Fed, Hawkes Bay, New Zealand

Rump	250g	39
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FOR TWO OR MORE GRAIN - FED

Black Angus from New South Wales, Australia

Dry aged 30 days

Fiorentina T-bone	700+g	18 per 100g
New York Delmonico boneless sirloin	700+g	18 per 100g

STUDY OF BEEF

A selection of the Chef's three favourite cuts Market price

SAUCES

Red chimichurri

Salsa verde

Red wine jus

Green peppercorn

Miso hollandaise

Romesco

COMPOUND BUTTERS

Garlic and parsley

Café de Paris

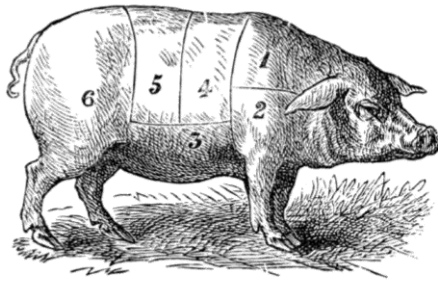
Ortiz anchovy

SUNDAY ROAST - Available every Sunday

Slow roast rib of beef off the bone, béarnaise sauce, red wine jus, Yorkshire pudding

40





SPECIALITY DISHES TO SHARE

Slow roasted lamb shoulder, raspberry vinegar and star anise gravy	70
Mixed grill of fish and shellfish, garlic and parsley butter (min 2 person)	Market price
Suckling pig Available Wednesday - Saturday from 6pm	\$17 per 100g

MAINS

Milford Sound crayfish, garlic and Pernod butter	Market price
Leigh snapper, olive, tomato, fennel, basil, lemon, samphire	42
Raukumara venison, roasted baby beetroot, fennel, celery red currant and star anise jus	48
Waikato pork chop, roasted Riverland apples, sage, gravy	38
Yellowfin tuna, olive caper salsa, preserved lemon	42
Ricotta gnocchi, beans, peas, fresh mint (v)	29
Coastal spring lamb, parsley relish	
three point rack	34
five point rack	47

THE GRILL WAGYU BURGER

Brioche bun, chipotle mayonnaise, house pickle served with duck fat chips	28
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SIDES & SALADS

12

- Baby cos lettuce, radish, chardonnay dressing
- Cabbage and parmesan slaw
- Broccolini, olive oil, almond
- Grandma's carrots, parsley butter
- Mac and cheese
- Potato gratin
- Onion rings
- Duck fat chips
- Green bean salad, goats' curd, mint
- Curious cropper's tomato salad, red onion, basil, olive oil
- Baby beetroot salad, chilli, spring onion, merlot dressing

(v) — vegetarian

