



## About our Meat

We hand pick our meat to bring you only the best quality, tender and flavoursome meat.

### Te Mana Lamb

Te Mana's fine intramuscular micro-marbling (much like Wagyu) has never been seen before in lamb. And it comes with a signature milder taste, exceptional texture and tenderness, and versatility on the plate. It is, quite simply, a game-changing experience for chefs and diners alike.

Te Mana lambs are born and raised in the New Zealand hill and high country. Through rigorous standards and meticulous processes, Te Mana lamb is 100% natural, free range, grass-fed and finished on specially cultivated chicory herb pastures making it rich in Omega 3's.

### 21 day aged Grass-fed Beef

Pure New Zealand 100% Grass fed Beef, New Zealand is home to some of the world's best, most natural tasting beef. Grass-fed year-round, our animals are allowed to roam and graze freely over our lush green hills and pastures. The result is a lean, flavourful meat that tastes just as nature intended

### Lake Ohau Wagyu

The ultimate luxury beef experience from the bottom of New Zealand. Our cattle are grain-finished for 200 days and drink from the glacial waters of Lake Ohau, creating a unique flavor that's as pure and pristine as the environment. Enjoy the succulent taste of Lake Ohau Wagyu and savor the flavor of New Zealand.

### Alpine Fare Game Wild Venison

We source our venison from New Zealand's vast red deer population, which roams wild and free amongst remote lush bush and pristine alpine ranges, thriving on fresh air, native vegetation, and pure water.

Their healthy, stress-free lifestyle is embodied in our wild venison, globally renowned for its high quality, tender texture, and distinct yet delicate flavour.

**We prepare everything fresh in house, please inform a staff member if we can accomodate any allergies. Thank you**



## ENTREE

### **Breads and Dips \$9**

Ciabatta bread served w/ truffle mascarpone, olive oil & balsamic vinegar

### **Salt & Pepper Squid \$18**

Lemon pepper, housemade harissa, preserved lemon

### **Sambuca Flambe Prawns \$24**

Creamy leek, prosciutto

### **Beets Three ways \$18**

Beet goat cheese, roasted beet, beet granola, chimmichurri

### **Tititea Beef Tartare \$25**

Chilled beef, capers, raw egg, kumara chips

### **Cheeseboard \$23**

A selection of Whitestone cheeses, quince paste, prosciutto, olives, rice crackers

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## STEAKS

200gm 21 day aged grass fed Eye Fillet \$45

350gm 21 day aged grass fed Angus Ribeye \$53

300gm 21 day aged grass fed Sirloin \$42

Wagyu Selection (see the specials board for availability)

Tomahawk (see the specials board for availability)

### Top your steak

- Sambuca Flambe Prawns \$15
- Roasted Mushrooms \$8
- Caramalised Onions \$8

All steaks are served with your choice of sauce and parsnip puree

## SIDES \$12

House Fries w/ lemon pepper & aioli

Seasonal greens w/ crispy shallots

Crispy duck fat potatoes w/ sun-dried tomato pesto

Spinach, Blue cheese & candied walnut salad

Roast Yams w/ ginger butter

Crispy Brussel Sprouts w/ citrus yogurt & pomegranate glaze

## SAUCES \$5

Cracked peppercorn

Creamy bacon and mushroom

Garlic & Herb butter

Horseradish

Red wine jus

Chimichurri

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## STONEGRILL

*Stonegrill dining allows your meal to be presented on a 400°C stone for you to cook at your table.  
Simply slice and sear your meat to cook to your liking.*

**200gm 21 day aged Grass Fed Eye Fillet w/ red wine jus \$47**

**180gm Alpine Fare Game Wild Venison loin w/ red wine jus \$46**

**Lamb Backstrap w/ mint jelly \$46**

**Trio, a piece of each w/ red wine jus \$47**

**Add prawn skewer \$15**

**All stonegrill are served with one side of your choice**

## MAINS

**Signature Slow Roasted Te Mana Lamb Shoulder \$70**

1kg bone in oyster cut, w/ mint jelly & lamb glaze

**Alpine Fare Game Wild Venison \$44**

Yam puree, roasted yams, pomegranate glaze, crispy sprout leaves

**Fish of the day \$42**

Creamy leek, duck fat potatoes, crispy capers, shaved fennel

**Duck and Mushroom Risotto \$39**

Truffle, crispy sprout leaves, parmesan

**Lamb Backstrap \$44**

Minted pea puree, sautéed vegetables w/ lamb jus

**Cauliflower Steak \$35**

Pickled vegetables, harissa, chimichurri

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## DESSERTS

**Creme Brûlée - \$18**  
Freeze dried raspberries

**Blueberry Pannacotta - \$18**  
Coconut, crumbed chocolate soil (can be dairy free)

**Bread and Butter Pudding - \$18**  
Whisky caramel and hokey pokey ice-cream

**Chocolate Brownie - \$18**  
Baileys anglaise w/ vanilla ice cream

**Lemon Curd Cheesecake - \$18**

**Affogato - \$18**  
Espresso, vanilla bean ice cream with a liqueur of your choice

**Cheeseboard \$23**  
A selection of Whitestone cheeses, quince paste, prosciutto, olives, rice crackers

### DESSERT WINE

Mt Difficulty late harvest pinot gris - *Central Otago*. **\$17 / \$70**  
Burmester Port, Fine ruby or Fine Tawny **\$14**

### DESSERT COCKTAILS \$18

**Drunken Snowman** - Hot chocolate, Baileys, vanilla bean ice cream  
**Warm Apple Pie** - Apple, butter, cinnamon with your choice of either  
the Reid Vodka or Source Gin  
**Toblerone** - Kahlua, Baileys, Frangelico, Honey, Chocolate  
**Espresso Martini** - Broken Shed' Wanaka Vodka, Kahlua, Espresso  
**Irish Coffee** - Jameson Whiskey, Coffee, Sugar, Cream.  
**Italian Coffee** - Frangelico, Tia Maria, Coffee, Cream.  
**After Eight** - Creme de Menthe, Baileys, Hot Chocolate

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