



ENTRÉE

Breads and Dips - Ciabatta bread served w/ truffle mascarpone, olive oil & balsamic vinegar	\$9
Salt & Pepper Squid - Lemon pepper, housemade harissa, preserved lemon	\$18
Beets Three ways - Beet goat cheese, roasted beets, beetroot crumb, chimichurri	\$18
Grilled Tiger Prawns - Cheesy polenta, chipotle oil, crispy bacon bits	\$24
Tititea Beef Tartare - Chilled beef, capers, raw egg, parsnip chips	\$26

STEAKS

200gm 21 day aged grass fed Eye Fillet	\$46
350gm 21 day aged grass fed Angus Ribeye	\$57
300gm 21 day aged grass grass fed Sirloin	\$44
See specials board for steak specials	

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

Top your steak

- Grilled Tiger Prawns	\$15
- Roasted Mushrooms	\$8
- Caramelised Onions	\$8

SAUCES \$5

Cracked peppercorn
Garlic & Herb butter
Creamy Horseradish
Red wine jus
Chimichurri

SIDES \$14.5

Seasoned fries w/ black garlic aioli
Crispy duck fat potatoes w/ confit Garlic
Baby spinach salad, orange, pickled onion, toasted almond
Honey soy glazed carrots w/ spiced pumpkin seeds & orange zest
Crispy Brussel sprouts w/ red dragon sauce, herbed yoghurt & peanuts

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	\$49
180gm Alpine Fare Game Wild Venison loin - w/ red wine jus	\$47
Lamb Backstrap - w/ mint jelly	\$47
Trio, a piece of each - w/ red wine jus	\$49
Add Tiger prawn skewer	\$15
All stonegrill are served with one side of your choice	

MAINS

Signature Slow Roasted Te Mana Lamb Shoulder - 1.2kg bone in oyster cut, w/ mint jelly & lamb glaze	\$82
Alpine Fare Game Wild Venison - Potato mash, pomegranate glaze, parsnip chips	\$47
Herb Crusted Lamb Backstrap - Carrot purée, lamb demi glaze, crispy rosemary, parsley oil	\$47
Fish of the day - Fondant potato, pea purée, prawn bisque, beetroot crumb	\$46
Cauliflower Steak - Pickled vegetables, harissa, chimichurri, spiced pumpkin seeds	\$35

DESSERTS

Creme Brûlée - Freeze dried raspberries	\$18
Blueberry Pannacotta - Coconut, crumbed chocolate soil (can be dairy free)	\$18
Sticky date pudding - Butterscotch w/ hokey pokey ice-cream	\$18
Chocolate Brownie - Baileys anglaise w/ vanilla ice cream	\$18
Lemon Curd Cheesecake	\$18
Affogato - Espresso, vanilla bean ice cream with a liqueur of your choice	\$18

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