

PICNICKA MENU

Pacific Oysters 1/2 doz

Natural lemon shallot mignonette or chili lime granita	39
Tempura battered chipotle mayo	54

Starters

BBQ flatbread butter lemon	10
Crudo kingfish black rice chili yuzu mayo ginger	28
Prawn cocktail cos lettuce	24
Duck liver parfait bacon jam brioche	24
Baked brie fig walnuts fig honey	26
Buttermilk fried chicken honey tabasco	23
Buffalo cauliflower blue cheese hot sauce	25

Dry Aged Cuts

	Mash gravy choice of sauce	
Eye fillet pasture fed	220g 54	Wagyu Sirloin MBS7+ (min. 300g) 100g 50
Scotch fillet pasture fed	350g 65	Hurunui Sirloin Grain fed 280g 63
Hurunui T-bone pasture fed	600g 78	Wagyu Rump Cap MBS3+ Butter aged 250g 63

Woodfire

Fish tamarind chili cucumber coriander	44
House sausage bourbon mustard mustard greens	34
Spiced lamb skewers mint yoghurt pistachio	36
Pork belly chocolate chipotle slaw	41
Barbecued chicken lime guindillas yoghurt	39
Wagyu burger pickle mayo cheddar bacon fried onion	34
	Add fries 6
Smoked mushrooms jerusalem artichokes pipian verde	35

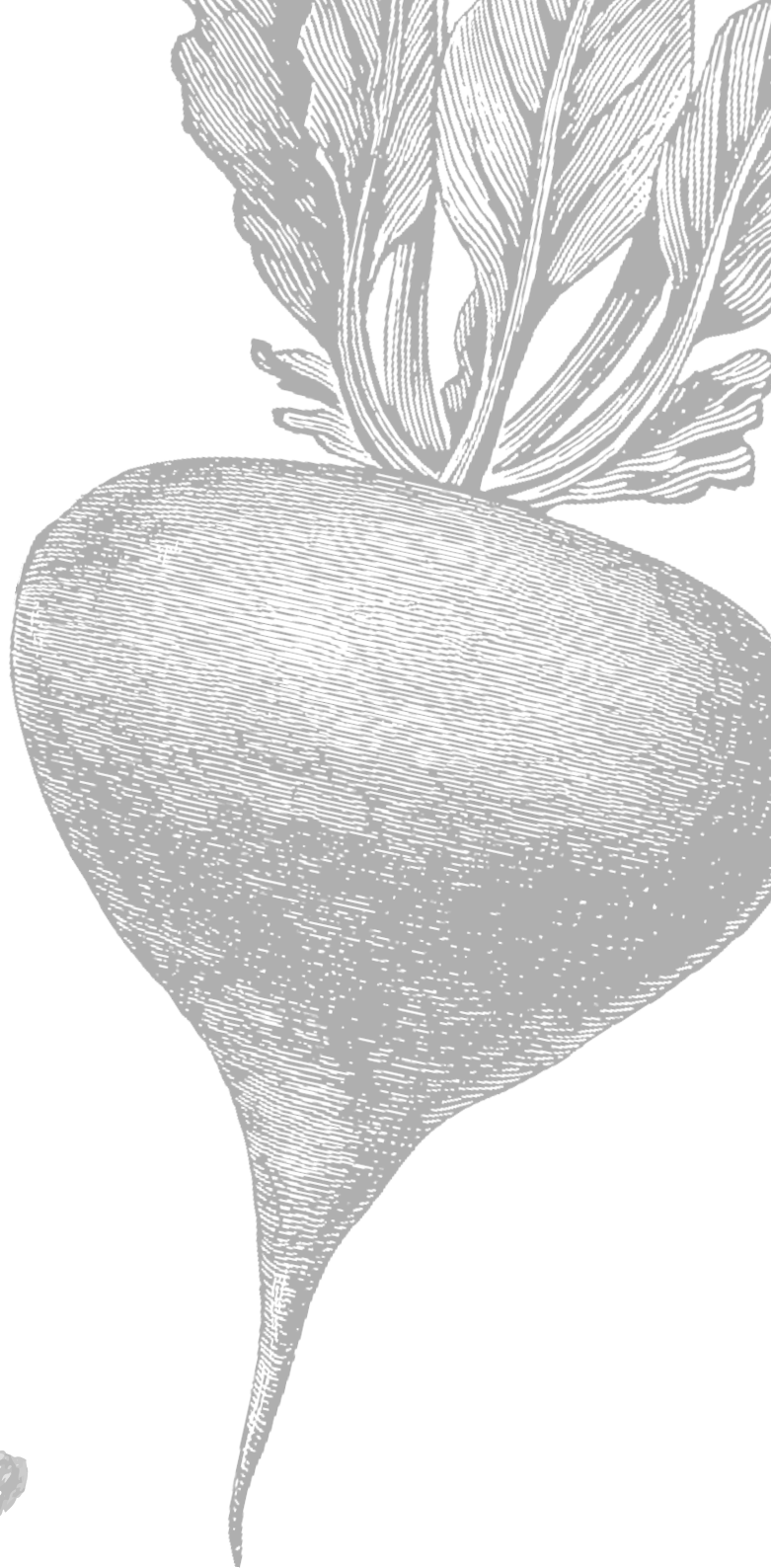
Sides

Fries chipotle mayo chicken salt	13
Gem lettuce salad green goddess radish puffed amaranth	19
Broccolini lemon ricotta chili oil	19

Workers Lunch
12pm - 2.30pm
Monday - Friday
29

Happy Hour
2.30pm - 5.30pm
Daily

Tuesday Butcher's Night
Daily cut
salad or fries
35



GRAZE & PLAY