

# NEW YORK GRILL

## Entrée

| Daily Oyster Selection                                  | hlf | dzn |
|---------------------------------------------------------|-----|-----|
| Natural w/ mignonette                                   | 26  | 52  |
| Kilpatrick w/ bacon, worcestershire                     | 28  | 56  |
| Bloody mary shot w/ absolut vodka                       | 42  | 84  |
| <b>Garlic Ciabatta (V)</b>                              |     | 9   |
| Garlic butter                                           |     |     |
| <b>Cambridge Duck Liver Parfait</b>                     |     | 15  |
| Cherry jam, brioche                                     |     |     |
| <b>Lemon Pepper Calamari</b>                            |     | 16  |
| Rocket, aioli                                           |     |     |
| <b>Charcoal Baked Bone Marrow</b>                       |     | 17  |
| Truffle butter, spring onion, chive, sourdough          |     |     |
| <b>Prawn Cocktail</b>                                   |     | 17  |
| Australian banana prawns, cocktail sauce, salmon caviar |     |     |
| <b>Beetroot Cured Big Southern Alps King Salmon</b>     |     | 18  |
| Burnt orange vinaigrette, radish, grape, lemon          |     |     |
| <b>Manawatu Grass Fed Beef Carpaccio</b>                |     | 21  |
| Parmesan, bitter leaves, capers, extra virgin olive oil |     |     |
| <b>Mozzarella Salad (V)</b>                             |     | 21  |
| Tomato, basil, extra virgin olive oil, vincotto         |     |     |
| <b>Caesar Salad</b>                                     |     | 21  |
| Anchovy, mayo, house cured bacon, croutons, cos         |     |     |

## Pasta

|                                               |    |
|-----------------------------------------------|----|
| <b>Braised Beef Pappardelle</b>               | 26 |
| Cavolo nero, parmesan                         |    |
| <b>Cloudy Bay Clam Spaghetti</b>              | 29 |
| White wine, chilli, tomato                    |    |
| <b>Free Range Chicken Alfredo Tagliatelle</b> | 26 |
| Garlic, parmesan, creamy white wine sauce     |    |

# From the Grill

A great steak, like a great wine, requires time to prepare correctly. Please allow a minimum of 25 minutes for us to cook them, as they are rested for half their cooking time to increase tenderness. Please allow for longer if ordering well done or medium well done on our larger cuts.

All of our steaks are served with one complimentary sauce of your choice and are garnished with a roasted vine ripened tomato and a mushroom volute pot pie

## Angus

|                       |      |    |
|-----------------------|------|----|
| <b>New York Strip</b> | 300g | 34 |
| Manawatu              |      |    |
| <b>Scotch</b>         | 300g | 36 |
| Manawatu              |      |    |
| <b>Eye Fillet</b>     | 200g | 38 |
| Manawatu              |      |    |

## Specialty Steaks

|                                                |          |         |
|------------------------------------------------|----------|---------|
| <b>35 Days Butter Aged Angus Scotch Fillet</b> | 400g     | 55      |
| Canterbury 90 day grain fed                    |          |         |
| <b>30 Day Dry Aged Prime Rib</b>               | 500g     | 51      |
| Manawatu pasture fed                           |          |         |
| <b>30 Day Dry Aged Rump</b>                    | 400g     | 38      |
| Canterbury 90 day grain fed                    |          |         |
| <b>Japanese A5 Wagyu Sirloin</b>               | +/- 400g | 85/100g |
| Kagoshima grain fed                            |          |         |

## Sharing

|                                     |         |         |
|-------------------------------------|---------|---------|
| <b>Angus Tomahawk MBS 4-5</b>       | +/- 1kg | 13/100g |
| Queensland grain fed                |         |         |
| <b>Angus Florentine T-Bone</b>      | +/- 1kg | 11/100g |
| Queensland grain fed                |         |         |
| <b>The Butcher's Block</b>          |         | SQ      |
| Our chef's choice of 3 premium cuts |         |         |

# Mains

|                                               |    |
|-----------------------------------------------|----|
| <b>Woodfired Roasted Chicken</b>              | 26 |
| Half chicken, jus gras, roasted garlic, thyme |    |
| <b>Smoked Tomato Braised Lamb Shank</b>       | 28 |
| Red wine jus, rosemary, mash                  |    |
| <b>Southern Alps King Salmon</b>              | 32 |
| Chive beurre blanc, lemon                     |    |
| <b>St Louis Pork Ribs</b>                     | 30 |
| Sweet glaze, succotash                        |    |
| <b>36hr Wagyu Short Rib</b>                   | 50 |
| Horseradish crème, pea purée, red wine jus    |    |

# Sides

|                                      |    |
|--------------------------------------|----|
| <b>House Cut Fries</b>               | 9  |
| Add parmesan and truffle             | +2 |
| <b>Broccolini (V)</b>                | 9  |
| Rosemary, thyme, garlic              |    |
| <b>Honey &amp; Cumin Carrots (V)</b> | 9  |
| Chardonnay                           |    |
| <b>Mac &amp; Cheese</b>              | 9  |
| House cured bacon, edam, parmesan    |    |
| <b>Onion Rings (V)</b>               | 9  |
| Beer batter                          |    |
| <b>Garlic Sautéed Mushrooms (V)</b>  | 9  |
| Garlic, thyme                        |    |

# Burgers

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>Wagyu Beef Burger</b>                                             | 24 |
| Emmental, house cured bacon, pickle, tomato relish, fries            |    |
| <b>New York and Beyond Burger (V)</b>                                | 28 |
| Beyond burger, mushroom, truffle crème, tomato relish, pickle, fries |    |

# Side Salads

|                                                                                  |   |
|----------------------------------------------------------------------------------|---|
| <b>Rocket Pear &amp; Parmesan (V)</b>                                            | 9 |
| Extra virgin olive oil, cava rose vinegar                                        |   |
| <b>Iceberg Wedge</b>                                                             | 9 |
| Caesar dressing, parmesan, house cured bacon                                     |   |
| <b>Woodfired Cauliflower (V)</b>                                                 | 9 |
| Golden raisins, almonds, gremolata                                               |   |
| <b>Chefs Salad (V)</b>                                                           | 9 |
| Romaine, radish, tomato, provolone, spring onion, radicchio, mustard vinaigrette |   |

# Sauces & Butters

|                                  |                                     |
|----------------------------------|-------------------------------------|
| <b>Porcini &amp; Truffle Jus</b> | <b>Garlic &amp; Tarragon Butter</b> |
| <b>Madagascan Green Pepper</b>   | <b>Truffle Butter</b>               |
| <b>Béarnaise</b>                 | <b>Café de Paris Butter</b>         |
| <b>Red Wine Jus</b>              | One complimentary w/ steak or \$4   |
| <b>Horseradish Crème</b>         |                                     |