



STEAK NIGHT

Every Wednesday from 18:00

CHOOSE YOUR CUT

All Cuts are served with truss tomatoes and a whole roasted garlic, and come with your choice of side, sauce and a drink!

Grass-Fed N.Z. Ribeye **\$300**
10 oz

US Black Angus Hanger Steak **\$270**
10 oz

Grass-Fed N.Z. Tenderloin **\$290**
8 oz

Hanger Steak Sandwich **\$280**
In brioche bun - with horseradish, rocket and caramelised onions

Salmon Fillet **\$270**
8 oz

CHOOSE 1 SIDE

French Fries | Sweet Potato Fries

Garlic Mushrooms | Creamed Spinach

Asian 'Slaw with Mango | Baby Asparagus

Cauliflower Cheese | Rocket Parmesan Salad

For additional side, add \$55

CHOOSE 1 SAUCE

Béarnaise

Black Peppercorn

Chimichurri

Miso Mushroom

Blue Cheese

Red Pepper Pesto

ADD DESSERT

Molten Chocolate Lava Cake **\$70**
Served with vanilla bean ice cream

Fresh Fruit Salad **\$50**

CHOOSE 1 GLASS

Cab Sav | Shiraz | Prosecco

Pinot Grigio | Chardonnay

Gin | Vodka | Whisky

Peroni | Corona | Corona 0%

WINE SPECIALS

Cab Sav | Chianti **\$270**
Prosecco | Pinot Grigio | Sauv Blanc

Astrolabe Sauv Blanc ~~\$520~~ **\$400**

Clos de los Siete Malbec ~~\$590~~ **\$500**

Marqués de Riscal Rioja ~~\$650~~ **\$550**

Guigal Chateaufeuf du Pape ~~\$1000~~ **\$900**

10% staff gratuity applied to dine-in bill

