THE GRILL

A Warm Welcome to The Grill

Thank you for joining us. You are about to experience our interpretation of classics from 'The Grill' turning humble ingredients into refined and elegant dishes, the kind of food we love to cook and we're sure you'll love to eat.

Our menu is curated to celebrate the exceptional producers, purveyors, farmers, and fisheries of our inspiring country that proudly champion ethical or sustainable practices from both the land and sea.

Our team of chefs work hard behind the scenes to bring you the best of New Zealand, and to make sure your dining experience with us is a memorable one.

TOITŪ CARBON REDUCE ISO 14064-1 ORGANISATION

Read more about our sustainably sourced menu at
thegrill.co.nz

The Grill will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.
If you have any dietary requirements or allergies, please inform one of our team members prior to ordering.
Please do not be offended if our team determines we're unable to serve you safely.

(D) contains Dairy, (G) contains Gluten, (N) contains Nuts, (PB) Plant Based, (S) contains Seafood, (V) Vegetarian

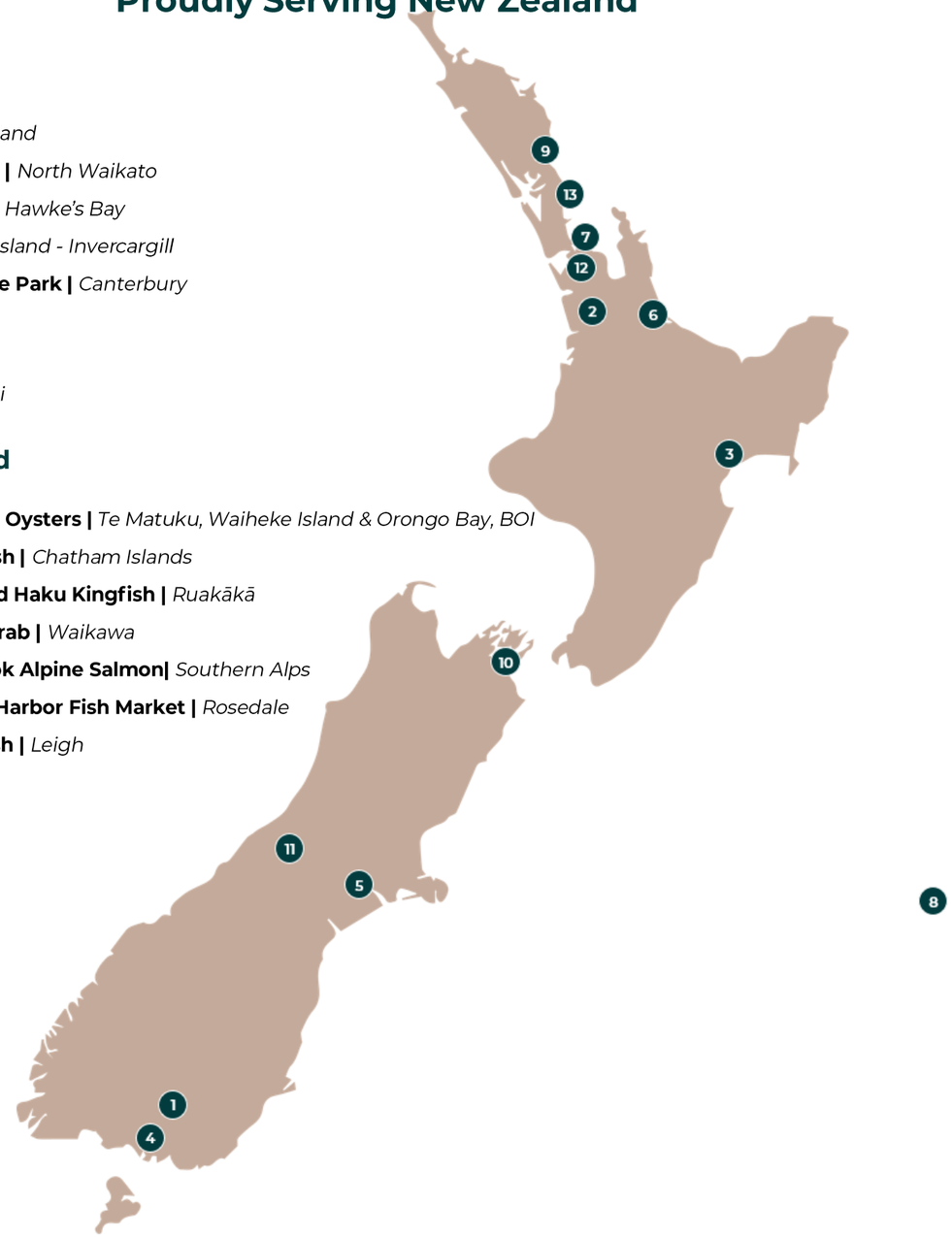
Proudly Serving New Zealand

Meat

1. *Southland*
2. **Mapari |** *North Waikato*
3. **Lamb |** *Hawke's Bay*
4. *South Island - Invercargill*
5. **Speckle Park |** *Canterbury*
6. *Katikati*

Seafood

7. **Pacific Oysters |** *Te Matuku, Waiheke Island & Orongo Bay, BOI*
8. **Crayfish |** *Chatham Islands*
9. **Farmed Haku Kingfish |** *Ruakākā*
10. **King Crab |** *Waikawa*
11. **Mt Cook Alpine Salmon|** *Southern Alps*
12. **North Harbor Fish Market |** *Rosedale*
13. **Lee Fish |** *Leigh*



By supporting sustainable practices and local produce,
we play our part in preserving the beauty and resources of our country for generations to come.

Large Plates

Linguine | *Waikawa King Crab, Confit Tomato (D, G, S)* **47**

Half Crayfish | *Chatham Island Crayfish, Garlic butter crumbs, Parmesan (D, G, S)* **80**

Fish Of the Day | *Leek, Brown Butter, Ajo Rojo, Mussels (D, S, N)* **44**

Spinach Risotto | *Lemon, Pine Nuts, Pecorino(D, N, V)* **38**

Confit Duck Leg | *Carrot Cardamom Puree, Blood Orange, Spiced Jus (D)* **42**

Freedom Farms Pork Chop | *Fennel, Pineapple Chorizo Emulsion* **40**

The Grill Beef Burger | 220g *Wagyu Patty, House Bacon, Smoked Cheddar (D, G)* **40**
Add Extra Patty 15

Sides

Baby Gem | *Lemon Vinaigrette* **12**

Seasonal Veggies | *Please see your waiter person for today's offer* **MP**

50-50 Mash | *Butter, Chives (D)* **15**

Mac 'n' Cheese | *Three Local Artisan Cheeses, Pangritata (D, G)* **19**

Market Greens | *Chef came back from the market. Ask for his findings!* **MP**

Shoestring Fries | *Truffle Aioli, Pecorino (D)* **15**

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Snacks

Garlic Bread | *Potato & Horopito Bun, Mercer Pecorino, Chives (D, G)* **14**

"Our Fish & Chips" | *Potato Hash, Freeze Dried Vinegar (G, S)* **10**

"Marmite & Cheese" | *Brioche, Cheddar(3 Pce) (D, G)* **15**

Beef Croquette | *Palusami, Green Onion Puree (3 Pce) (D, G)* **18**

Paua Crumpet | *Comte, Green Onion (D, G, S)* **14**

Prawn Toast | *Kaffir Lime, Lemongrass, Chilli (G, S)* **11**

Smoked Salmon Tart | *Caper, Cream Fraiche, Dill (G,D S)* **9**

Caviar Bump | *Siberian Ossetra Superior Sturgeon Caviar (S)* **15**

From the Land

Caesar Salad | *Anchovy, Croutons, Bacon Crumb, 63 Degree Egg (D, G, S)* **23**

Waldorf Salad | *Apple, Blue Cheese, Walnut (D, N)* **20**

The Grill Beef Tartare | *The Usual Suspect, Sourdough(G,N)* **26**

Cambridge Lamb Cutlet | *Bulgogi Marinade, Gochujang, Cashew Cream(3 Pce) (N,G)* **36**

Mapari Bone Marrow | *Shallot, Caper Parsley, Sourdough (G)* **28**

From the Sea

Natural Oysters | *Mignonette (S)* **8 per piece | 45 ½ Doz | 90 Full Doz**

Baked Oysters | *Garlic, Beef Tallow, Hazelnut (D, N, S)* **55 ½ Doz | 110 Full Doz**

Kingfish Ceviche | *Jalapeno Cream, Granny Smith Apple, Yuzu (D, S)* **27**

Market Fish Carpaccio | *Nam Jim Dressing, Pecorino, Avocado (D, G, S)* **30**

Seafood Tower | New Zealand Seafood Selection *ethically sourced & sustainably caught.*
Please see your wait person for today's catch (D, S) **220**

New Zealand Beef

Angus Beef

Mapari Angus, North Waikato, NZ Pasture Fed

***Scotch Fillet 350g* – 105 *Eye Fillet 200g* – 65**

***Dry-Aged Bone in Rib Eye* – 27 per 100gr**

***Dry-Aged T-Bone* – 19 per 100gr**

Combined with cutting-edge innovation and rigorous quality selection, we produce free-range, grass-fed, hormone-free meat, naturally rich in omega-3 fatty acids. Only the finest cuts are hand-selected and aged to perfection—because the proof is in the eating."

Speckle Park Beef

Speckle Park, Canterbury, NZ Pasture Fed

Sirloin 350g – $80 Bavette 300g – $45 Rump Cap 300g – 50

SpeckleBeef™ is premium New Zealand grass-fed beef, carefully selected for exceptional marbling, tenderness, and flavour. Raised free-range on lush pastures and sourced from trusted farmers, every cut delivers remarkable consistency and a true paddock-to-plate story. A steak crafted for discerning diners who appreciate quality without compromise.

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Japanese Wagyu Beef

Kazan – Japanese A5 Wagyu, Kirishima, JP MB 10-12

***Sirloin 150g* – 140 *Eye Fillet 150g* - 140**

*The pinnacle of Kirishima Wagyu, **KAZAN** is reserved exclusively for the highest marbling tier of Japanese Black cattle from the volcanic foothills of the Kirishima Mountains in Kyushu.*
Raised in the renowned prefectures of Kagoshima and Miyazaki, this exceptional A5+ Wagyu showcases exquisite marbling, profound umami, and a luxuriously silky texture that melts effortlessly on the palate. Rich yet remarkably refined, KAZAN offers a rare expression of Japanese terroir and craftsmanship.

Study of Beef (p.o.a)

A selection of the Chef's three favourite cuts to share (D)

Sauces & Butter Selection

Tarragon Béarnaise Sauce *(D)* **| Red Wine Jus | Garlic Butter** *(D)*

Blue Cheese Sauce *(D, G)* **| Chimichurri** *(PB)* **| Peppercorn Sauce***(D)*

Dijon Mustard *(PB)*

Extra Sauce + 6

Beef Wellington

$210 serves 2 *(**24-hour pre-order required**)*
Fillet Mignon, Mushrooms, Prosciutto,
Daily Bread Puff Pastry with your choice of 2 sides
and Red Wine Jus, served Medium Rare (D, G)