

MONDAY A-LA-CARTE DINNER

FROM THE GRILL

All The Steaks Are Served with Burnt Onion Puree, "Balle Farm" Shoestring Fries & Choice of Your Sauce

SCOTCH FILLET "Silver Fern Farms" 250g	\$48
EYE FILLET "Silver Fern Farms" Grass-Fed 200g	\$50
BEEF RUMP STEAK Grass-Fed 250g (Recommend Cooking Medium)	\$40
CHICKEN MARYLAND Free Range Chicken 300g	\$38

"OAK & VINE" SHARING GRILL

Limited Numbers Available, Please See Our Service Team for Today's Available Cuts | Served With Choice of Two Sides & Two Sauces

BEEF CHATEAUBRIAND "Silver Fern Farms" - Carved Eye Fillet 500-550g (Please allow at least 30-35 minutes to prepare.)	\$99
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SAUCES & JUS

Peppercorn Jus | Red Wine Jus | Beef Fat Chimichurri | Bearnaise | Creamy Mushroom Sauce

BURGER & SALAD

GRUYERE WAGYU BURGER (NF, CGF) 180g Wagyu Pattie "Kapiti" Gruyere Cheese Caramelized Onion Lettuce Homemade Burger Sauce Shoestring Fries "Brezel Mania" Sesame Milk Bun	\$32
"OAK & VINE" CAESAR SALAD (NF, CGF) (Add Free Range Egg) + \$4 Baby Cos Free Range Chicken Bacon Crumble Grana Padano Toasted Baguette Anchovies Creamy Dressing	\$24

MEZZES

GRILLED TIGER PRAWNS (NF, DF) Three Pieces Prawns Peperonata Gremolata	\$20
BUTTERMILK & CONFIT GARLIC MARINATED CALAMARI (NF, GF) Polenta Crusted Walnut Tarator Lemon	\$18
MOZZARELLA & FETA BÖREK (THREE PIECES) (NF, V) Filo Pastry Black Olives Garlic Toum NZ Honey Drizzle	\$17
CHARRED LEEK (NF, DF, V, VG) Harissa Pumpkin Seed Dukkah Herb Oil Lemon	\$16
HOUSE MARINATED OLIVES (NF, CGF, V, CVG) "Brezel Maina" Baguette	\$14
PEPPERED FLANK STEAK (NF, CDF, GF) Grass Fed Beef Leek Toum Paprika Oil	\$24

TO SHARE

MEDITERRANEAN GRAZING PLATTER (V, NF, CVG) Muhammara Walnut Tarator Garlic Toum Feta Olives Cherry Tomato House Baked Pita Add On: House Baked Pita (DF, NF, VG, V) + \$4.5	\$24
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SIDES

Polenta Chips Tomato Sauce Aioli (GF, NF, V, CVG)	\$12
Butter Tossed Seasonal Vegetables (NF, GF, V, CVG)	\$14
"Makikihi Skin-On Shoestring Fries" (NF, GF, V, CVG)	\$12
"Balle Farm" Kumara Fries Aioli (NF, DF, V, CVG)	\$12
Smoky Broccolini Pumpkin Seed Crunch Feta (NF, V, CVG)	\$14

LARGE PLATES

CHICKEN YUVETSI (NF, CDF) Free Range Chicken Orzo Salsa Di Pomodoro Feta Crumble	\$34
PAN SEARED "ORA KING" SALMON (NF, GF, CDF) Sicilian Caponata Olives Herb Beurre Blanc Seasonal Vegetables	\$49
BROWN BUTTER & MASCARPONE RISOTTO (CNF, CVG, V) Fried Sage Hazelnut	\$30

DESSERTS

MANDARIN & VANILLA BEAN CRÈME BRÛLÉE (V, CNF) "Kapiti" Black Doris Brown Sugar Crunch Macadamia	\$16
RUM-DRY GINGER PANNACOTTA (NF) Cider Pear Cinder Toffee Anglaise Berry Coulis	\$16
WARM APPLE TART (V) "Kapiti" Honey & Fig Ice Cream Macadamia Tuile	\$16
"KAPITI'S FINEST TRIO (V, CNF) Salted Caramel Hazelnuts	\$14
HOUSE SORBET (NF, VG, V, GF) Three scoops of house sorbet	\$13

CHEF'S NOTE

We source fresh, seasonal ingredients every day. Some dishes may change depending on what's available and at its best. If you have any dietary requirements, please let our service team know—we're happy to accommodate where possible.

DIETARY KEY

V - vegetarian | CV - can be vegetarian | NF - nut free | CNF - can be nut free | VG - vegan | CVG - can be vegan | DF - dairy free | CDF - can be dairy free | CGF - can be gluten free