



DINNER MENU

SMALL PLATES

Kaipara Bay Oyster	Natural, Salmon caviar, Lemon, Citrus ponzu	9
	Add extra caviar	1.50
Soup of the day	With grilled sourdough	19
King Country Grass Fed Beef Carpaccio	Anchovies & Parmesan cream, Arugula, Parmigiano reggiano	29
Palle di Riso	Neapolitan style, Carnoli rice, Bella verde, Pecorino, Ciliegine tomato	26
Panisse Cakes	Spring vegetables ragout, Sour cherries, Ricotta, Honey	27
King Prawns	Pale ale, Saffron, Garlic, Chili, Tomato, Sweet paprika	29
Lamb Breast	Alla plancha, Spiced pumpkin, Poached green beans, Mint, Lemon	28
Purple Octopus	Hokkaido scallops, Whipped carrot, Sugar snap pea	29
Surf and Turf	Braised pork belly, Littleneck clams, Tomato, Basil	28
Melitzanasalata	Aubergine, Heirloom tomatoes, Beetroot, Parsley, Extra virgin olive oil	26
Salmon Tiradito	Crudo, Leiche de trigre, Chili, Cilantro	28
A5 Wagyu Tataki (70g)	Sirloin, Ponzu oil, Daikon, Espelette pepper	32
Vegan Spring Salad	Healthy grains, Baby leaves, Vegetables, Walnut dressing	28

LARGE PLATES

NZ Veal Scaloppine	Ala limone, Warm cavollo nero salad, Lemon mantecare	45
Yoghurt Marinated Chicken	Greek style BBQ, Asi lemonato, Labneh, Fattoush salad	42
Snapper Fillet	Chargrilled jumbo prawn, Fennel ala grecque, Etouffee	44
Lamb Rack	Pan roasted, Kumara frico, Goat cheese, Duck fat tomato, Broccolini, Blueberry jus	47
Caldo de Pescado Seafood Stew	Mexican style, Australian crab, Prawns, Cockles, Fish, Cilantro, Chili, Lime	48
Free range Pork Belly	Southeast Asian style, Sicilian finocchio, Pork jus	43
Chicken Alfredo	Pappardelle, Wild mushrooms, Romano cheese, Peas	42
Aubergine ala Corsican	Gluten Free bread, Vegan cheese, Spring vegetables, Balela salad	41
Spring Vegetables Paella	Aged rice, Saffron, Smoked paprika, Kale	41

ACCOR'S LIFESTYLE LOYALTY PROGRAMME.
DINING. HOTELS. TRAVEL. EXPERIENCES. REWARDS.
ALL IN ONE PLACE. ALL FOR YOU. [ALL.COM](https://all.com)



JOIN NOW &
START EARNING



Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.



GRILL

PORK

Pork Scotch (Italian grilled, Kale, Orange, Feta, Tapenade skordalia)	300g	48
--	------	----

BEEF

A5 Wagyu Sirloin	200g	145
Waikato Angus Eye Fillet (21 days dry aged) add Carpetbag (\$9 each)	180g	48
Waikato Angus Sirloin (21 days dry aged)	250g	45
Hereford Taranaki Scotch (14 days dry aged)	300g	57
Hereford King Country, Tomahawk (14 days dry aged) (served with sauteed potatoes, salad and 3 sauces of your choice)	800g	110
King Country Angus T-bone (21 days dry aged) (served with sauteed potatoes, salad and 3 sauces of your choice)	1kg	125

FISH

Samekh Harra Salmon Steak (Grilled, Chermoula basted, Bella verde, Tahini)	250g	48
Whole Baby Snapper Oven roasted, Greek style, Lemon, Tomato, Garlic, Herbs		58

SAUCES

Beef red wine jus	Mushroom & Chorizo ragu	Chimichurri
Bearnaise	Wholegrain mustard	
Creamy peppercorn & brandy	Horseradish	

SIDES

Roasted Gourmet Potatoes	Rosemary, Sea salt	18
Agria Potato Mash	Jus, Parsley	18
Sauteed Broccolini	Garlic, Chili, Lemon	18
Heirloom Tomatoes	Cucumber, red onions, dukkha crusted feta	18
Arugula & Parmesan	Red onions, Tomato, Grana padano, Balsamic olive oil	18
Agria Fries	Triple Handcut Fries	18

DESSERTS

Chocolate Trio	Mixed nuts Praline mousse and caramel, Caramelized banana, Freeze dried coffee	19
Deconstructed Vegan Millefeuille	70% Chocolate, Crispy filo, Berry compote, Cocoa nibs	19
Basque Vanilla Cheesecake	served with seasonal fruits	19
Cheese Platter	Assorted NZ and International cheese, Fruit paste, Crackers, Dried fruits and Nuts	27
Affogato	Pistachio kunafa	19