



WYNYARD GRILL

## Bar Menu - Shared

3pm - 9pm

### Shared plates

**Tuna Tartare** (G) (D) 28

*Avocado purée, wasabi caviar, ginger lemon foam, ponzu, nori chips*

**Kingfish Carpaccio** (G) (D) 26

*Lemongrass chili coconut cream, crispy shallot, radish,  
black seaweed caviar*

**Salmon Crudo** (G) 25

*36hr cured salmon, avocado purée, red onion, horseradish crème fraîche,  
orange segment, dill and chive vinaigrette*

**Ceviche** (G) (D) 26

*Market fresh fish, coral tuile, yuzu dressing, daikon, shallot, togarashi*

**Black Tiger Prawn** (G) 28

*Butterflied, grilled, shallot & white wine reduction*

**Gin and Tonic Battered Snapper** (D) 32

*'Thousand layer' truffled duck fat potato, malt vinegar ponzu,  
lemon caper aioli*

**Beef Carpaccio** (G) 28

*Rocket, horseradish aioli, shaved parmesan*

**Braised Rabbit Profiteroles** 29

*Choux pastry, chevre, shiitake, Riesling jus*

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(Vg) = Vegan    (V) = Vegetarian    (G) = Gluten Free    (D) = Dairy Free



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## Bar Menu - Snacks

3pm - late

### Bar bites

**Fresh Baked Bread** (V) 6ea

*Mini loaf, house-made flavoured butter*

**Warm Olives** (Vg) (G) (D) 12

*Rosemary and extra virgin olive oil*

**Duck Liver Pâté** (G) 16

*Fresh baked bread*

**Fried Chicken Goujons** (D) 19.5

*Cornflake crumbed chicken tenders, orange chili marmalade*

**'Thousand layer' truffled duck fat potato** (G) 14

*63°C egg*

**Onion Rings** (Vg) (D) 10

### Gourmet Macaroni and Cheese

*Cheddar & chorizo* 16.5

*Brie & chives* (V) 18

*Truffled mushroom & swiss* (V) 19.5

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