



WYNYARD GRILL

by *Johnny Barr's*

Dinner Menu

5pm - late
mon - sat

Soups

New England Clam Chowder	19.5
Clam meat, broth, potato, cream, bacon	
Tomato Bisque	15
Heirloom tomato, fresh basil, oregano	
French onion soup	17
Braised onion, crostini, gruyere	

Salads

The Modern Caesar	20
63°C egg, baby cos, white anchovy, bacon, fresh grated parmesan, cracked pepper	
Burrata	26
Strawberry, fresh basil, mint, berry vinaigrette, balsamic reduction	
Iceberg "The Wedge" salad	19.5
Baby cos, bacon, cherry tomato, red onion, blue cheese, house dressing	
Beetroot and feta	18.5
Rocket, pine nuts, balsamic reduction	
Gourmet Macaroni and Cheese	
Cheddar & chorizo	14.5
Brie & chives	15.5
Blue cheese, bacon, apple, walnut	17.5

Sea

Tuna Tartare	26
Avocado, homemade tortilla chips, tomato salsa and ginger puree	
Kingfish Ceviche	24
Market fresh fish, lime & coconut cream, crispy shallot, radish, black seaweed caviar	
Black Tiger Prawn	26
Butterflied, grilled, shallot & white wine reduction	
Blue Cod	32
Seared, horopito & kawa kawa, buttered leeks, broccoflower puree	
Sturia Vintage Black Caviar	135
Traditional garnish 15g tin	

Land

Beef Carpaccio	25
Rocket, horseradish aioli, shaved parmesan	
Rabbit and Shiitake Meatballs	28
Parmesan basket and Riesling jus	
Duck Breast	27
Poached quail egg, pomegranate & apricot jus	

From the Grill

Petit Ribeye (grain finished)	34
Wakanui farms, Canterbury 160g	
Bone in Ribeye (28-day dry aged)	72
Lansdowne farms, Conway Coast 500g	
Eye Fillet (grass fed)	46
Taupo farms, Taupo 200g	
Chateaubriand	56
Wakanui farms, Canterbury 180g	
Australian Wagyu (MBS 9)	88
Diamantina Makani, Queensland 250g	
Japanese Wagyu (A5+ MBS 12)	175
Itō, Shizuoka Prefecture 160g	
Texan Baby Back Pork Ribs	36
12hr smoked, braised and glazed full rack	
Lamb Rump	38
Neat Meat, Coastal North Island 250g	
Wapiti Elk (bone-in-rack)	66
Fare Game, Invercargill 350g	
Pheasant	46/85
Premium Game, Blenheim half/whole	
Atlantic Salmon	34
Wild caught, North Atlantic 180g	
Kōura (NZ Rock Lobster)	110
Wild caught, South Island whole	

Toppers

Fresh black truffle 2g	25
Jumbo tiger shrimp	14
Bacon jam	6
Duck liver pate	8
Crispy shoestring onions	5
Fried egg	4

Sides

(8 ea)

Potato puree
Truffle fries
Charred leeks
Grilled broccolini
Flash fried cauliflower
Grilled field mushrooms
Lemon garlic wilted kale and spinach
Creamed corn brûlée
Mixed leaf salad, shallot vinaigrette
Apple cider red cabbage slaw

Sauces

(5 ea)

Port wine jus	Bearnaise
Chimichurri	Blue cheese sauce
Cognac peppercorn	Plum & juniper chutney
Horseradish mustard cream	Creamy mushroom