



WYNYARD GRILL

Menu

11am - late
mon - sat

Dietary Options: **Vg** = Vegan **V** = Vegetarian **G** = Gluten Free **D** = Dairy Free

Soups

- New England Clam Chowder** 27
Clam broth, potato, cream, bacon
- Truffle Pumpkin** **V G** 21
Butternut pumpkin, black seaweed caviar
- French onion soup** 25
Braised onion, crostini, gruyere

Salads

- Radicchio & Chicory Witloof** **G** 27
Apple, blue cheese danablu, crispy prosciutto, walnut, chardonnay cider vinaigrette
- Heirloom & Stracciatella** **V G** 26
Tomato, hazelnut mint pesto, white balsamic
- Beetroot & Chèvre Carpaccio** **V G** 25
Rocket, pecan, balsamic glaze

Gourmet Macaroni and Cheese

- Cheddar & Chorizo** 16.5
- Brie & Chives** **V** 18
- Truffled Mushroom & Swiss** **V** 19.5

Caviar

- Sturia Vintage Black Caviar** **G D** 160
Traditional garnish 15g tin

Sea

- Seasonal Oysters** **D** 1/2 doz 42 / doz 84
Freshly shucked, mignonette or Gin & Tonic battered, wasabi mayo
- Green-lipped Mussels** **D** 38
Spicy tomato broth, ciabatta toast
- Kingfish Carpaccio** **G D** 28
Lemongrass chili coconut cream, crispy shallot, radish, black seaweed caviar
- Salmon Tartare** **G D** 30
Ōra King, baby capers, shallots, dill & chive vinaigrette, nori chips
- Ceviche** **D** 26
Market fresh fish, coral tuile, yuzu dressing, daikon, shallot, togarashi

Land

- Beef Carpaccio** **G** 28
Rocket, horseradish aioli, shaved parmesan
- Bone Marrow** **D** 26
Roasted beef marrow, Italian parsley salad, crostini
- Crispy Pork Belly** **G D** 30
Wild boar, apple, radish, rocket salad, apple cider glaze

From the Grill

- Australian Wagyu Flank Steak** **G D** 40
Carrara, Queensland 180g
- Eye Fillet (grass fed)** **G D** 56
Silver Fern Reserve, Te Aroha 200g
- Japanese Wagyu (A5+ MBS 12)** **G D** 205
Itō, Kagoshima Prefecture 160g
- Texan Baby Back Pork Ribs** **G D** 48
12hr smoked, braised and glazed 750g
- Lamb Rump** **G D** 52
Mangatu Farms, Gisborne 250g
- Spatchcock Poussin** **G D** 50
Canter Valley, Christchurch whole
- Atlantic Salmon** **G D** 48
Wild caught, North Atlantic 180g

To Share

- Bone in Ribeye (28-day dry aged)** **G D** 95
Wairarapa, Central North Island 500g
- Chateaubriand (limited supply)** **G D** 105
Silver Fern Reserve, Te Aroha 350g
- Wapiti Elk (bone-in-rack)** **G D** 80
Fare Game, Invercargill 350g
- Baked Fish of the Day** **G D** 85
Wild caught, South Pacific whole

Toppers

- Oscar style with crab **Vg G D** 15
- Bone marrow **G D** 13
- Bacon jam **G D** 9
- Duck liver pâté **G** 10

Sides

(12 ea)

- Truffle fries **Vg D**
- Garlic & herb mashed potato **V G**
- Grilled broccolini **V G**
- Flash fried cauliflower **Vg G D**
- Grilled field mushrooms **V G**
- Honey glazed baby carrot & parsnip **V G D**
- Creamed corn brûlée **V**
- Mixed leaf salad, shallot vinaigrette **Vg G D**
- Apple cider red cabbage slaw **Vg G D**

Sauces

(8 ea)

- Port wine jus Béarnaise
- Chimichurri Blue cheese sauce
- Cognac peppercorn Creamy mushroom
- Horseradish mustard cream Black cherry & juniper chutney **Vg D**

Gluten free **G** and dairy free **D** serve as a guideline; we take precautions to avoid cross contamination but cannot guarantee complete separation of these allergens. Before ordering, please inform our staff of any food allergies or dietary restrictions.