

Esther

Heritage Beef, Retired Dairy Cow

CUTS TO SHARE: CHOOSE THREE SIDES, SERVED WITH A SELECTION OF SAUCES

Speckle Park, 13 year old, 60 days lush pasture fed, 21 days aged

T-Bone 24/100g
Sirloin on the bone
Tomahawk

Chef's Steak Selection

SOLO STEAKS: CHOOSE TWO SIDES AND ONE SAUCE

Pasture-fed Savannah eye fillet | 200g 69
Central north island, pure Angus beef, 2 year old, pasture fed. Lean. Tender.

Speckle Park Sirloin | 300g 55
Hawke's Bay, by Grant Bennet. Speckle park, Canadian breed of cattle. Pasture fed. Medium tender. Large fat cap on top.

Pasture-fed Southern Stations Wagyu Sirloin | 400g 109
Queenstown region, south island. 4-5 marble score, grass fed. Grain finished. Tender steak, large fat cap. Medium marbling through the steak.

Sauces

Red wine jus
Green peppercorn, brandy sauce
Café de Paris butter

Sides

Duck fat potatoes, roast garlic, rosemary
Petite green leaves, witlof, Baby gem, hummus
Vine ripened tomato salad, basil
Cavolo nero, anchovy, chilli, lemon

Dessert

Apple Tarte, vanilla bean ice-cream 15
Rhubarb ricotta tart, rose hibiscus ice cream
Dark chocolate pudding, pistachio gelato, Luxardo cherries
Aged Comtè, crackers, quince

BYO: \$30 Corkage fee
Per bottle of wine

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