

As the mist settles over Lake Rotorua, we turn to the warmth of the hearth. Our journey begins in the Ngahere (forest), where we find the peppery bite of Horopito and the earthy notes of Kawakawa ancient flavours used for generations to heal and spice.

On the grill, we celebrate the land. Whether it is Whakatāne Savannah Angus or high-country Lumina Lamb, every cut is kissed by the flame. Our Kaimoana is sourced from the pristine waters of Gisborne and the cold currents of the Marlborough Sounds, expertly grilled and seasoned with the salts of our shores. We invite you to break bread with our signature Kūmara Sourdough and experience a menu where steakhouse tradition meets the untamed spirit of an Aotearoa Winter

Deepak Bhattarai - Executive chef

TO START

SOUP OF THE DAY 18 

CHEF'S DAILY CREATION

SERVED WITH GRILLED KUMARA SOURDOUGH

STEAK TARTARE 28

HAND-CUT ANGUS BEEF, KAWAKAWA OIL, CURED EGG YOLK, THYME LAVOSH

KINGFISH TARTARE 30

CRÈME FRAÎCHE, GUINDILLA PEPPER, SESAME CRACKER, KAWAKAWA OIL

ROASTED BEETROOT 22 

WHIPPED CASHEW, WITLOOF, SHERRY VINAIGRETTE

HAWKE'S BAY LAMB RIBS 28

RED CHERMOULA, PIRI PIRI MAYONNAISE, CORRIANDER

GREEN LIPPED MUSSELS 25

GARLIC, WHITE WINE, FENNEL
 HOROPITO-INFUSED 'VOLCANIC' CREAM

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE INFORM OUR TEAM
 WHILE WE STRIVE TO CATER TO ALL SPECIAL DIETARY REQUIREMENTS, WE KINDLY REMIND GUESTS THAT OUR KITCHEN USES A WIDE RANGE OF INGREDIENTS AND SHARED EQUIPMENT. WHILE EVERY EFFORT IS MADE TO MINIMIZE CROSS-CONTACT, WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY ALLERGEN-FREE.

FROM THE GRILL

CARNIVORE DELIGHT

SAVANNAH ANGUS BEEF TOMAHAWK (1.2 KG) | WHAKATĀNE, BAY OF PLENTY
SERVED WITH CHOICE OF TWO SAUCE, TWO MUSTARDS AND TWO SIDES
199

SAVANNAH ANGUS BEEF | BAY OF PLENTY, WHAKATĀNE, NZ
 EYE FILLET (200G) **60**
 SCOTCH FILLET (300G) **65**
 STRIPLOIN (300G) **62**

LUMINA LAMB | SOUTH CANTERBURY, NZ
 RACK (280G) **65**

KING SALMON | MARLBOROUGH SOUNDS, NZ
 GRILLED FILLET (200G) **60**

SERVED WITH YOUR CHOICE OF SAUCE & HOME-INFUSED MUSTARDS

SAUCES & BUTTERS

RED WINE, CREAMY GREEN PEPPERCORN JUS, KAWAKAWA CHIMICHURRI,
 CAFÉ DE PARIS BUTTER, SAUVIGNON BEURRE BLANC

INFUSED MUSTARDS

BEER & THYME, MANUKA HONEY, CUMIN & PIRI PIRI, SPICY MISO

MAIN COURSE

FREE RANGE FRIED CHICKEN 38

TEXTURES OF JERUSLALEM ARTICHOKE
 PURÉE, PICKLED AND FRIED

DENVER VENISON RAGU 42

HOMEMADE MALTAGLIATI PASTA,
 KAWAKAWA SALSA VERDE, SHAVED PECORINO

HARMONY FREE-RANGE PORK BELLY 40

FENNEL & CITRUS PURÉE, GRANNY SMITH APPLE

PAN-SEARED MARKET FISH 48

ANCHOVY, BURNT BUTTER, TAEWA "MAORI" POTATO,
 CAPERS, HERBS

 **ROASTED CAULIFLOWER STEAK 34**

KŪMARA PURÉE, TOASTED HAZELNUT,
 PICKLED RAISINS, KAWAKAWA OIL

SIDES

 **SHOESTRING FRIES 15**
 DUKKHA, GRATED PARMESAN

 **BABY ROMAINE & RADICCHIO SALAD 18**
 CHARRED PERSIMMON, SHERRY VINAIGRETTE

 **AGRIA POTATO PURÉE 15**
 CARAMELIZED ONION GRAVY, PARSLEY

 **ROASTED BRUSSEL SPROUTS 15**
 WHIPPED FETA, POMEGRANATE, CHILLI OIL

 **FRIED 'TAEWA' MAORI POTATO 18**
 HUNG VOLCANIC CREAMERY YOGHURT, PIRI PIRI