



# PROHIBITION SMOKEHOUSE



## SMALL PLATES //

- CRISPY CAULIFLOWER** / apple dressing / almond // \$14 🌱 ☑️
- PRAWN ROLL** / smoked miso / pickles / caper // \$17
- TRUFFLE PULL APART BREAD** / fermented honey butter / salt // \$15
- BEEF TARTARE** / caper / charcoal mayo / rosemary lavosh / egg yolk // \$18 🌱 ☑️ ☑️
- BEEF CROQUETTES** / seed crumb / smoked gochujang mayo // \$16 ☑️
- ORA KING SALMON WINGS** / fermented chilli / puffed grains // \$18 🌱 ☑️
- CRISPY FRIED CHICKEN THIGH** / spicy honey whisky caramel / chive // \$17 🌱
- MARLBOROUGH OYSTER** / shallot / vinegar // \$6 (SUBJECT TO AVAILABILITY)

## MAINS //

- COAL ROASTED SOLE** / lemon beurre blanc / herbs / caper // \$30 🌱
- CANTER VALLEY DUCK** / celeriac / maple syrup / pickled berries / roasted chicken jus // \$40 🌱
- OYSTER MUSHROOM** / preserved lemon emulsion / silken tofu / truffle / charred seasonal vegetable // \$36 🌱 ☑️
- SHORT RIB** / onion puree / date / wild rice / onion petals / jus // \$40 🌱 ☑️
- SOUS VIDE LAMB RUMP** / fermented garlic / oyster mushroom / merlot jus // \$40 🌱

## SIDES //

- MAKIKIHI FRIES** / rosemary salt / truffle mayo // \$13 🌱 ☑️
- BETROOT SALAD** / charred mandarin / pedro ximenez sherry / goat cheese // \$16 🌱 ☑️ ☑️
- EMBER BAKED POTATO** / black garlic / chive // \$12 🌱
- BUTTER MASH** / jus / chive // \$14 🌱
- MIKE'S LETTUCE** / condensed milk mayo / nutritional yeast // \$13 🌱
- PROHIBITION MAC & CHEESE** / pork belly lardons // \$16 🌱 ☑️ ☑️
- CONFIT PARSNIP** / village press olive oil // \$14 🌱 🌱 🌱
- CHARRED SEASONAL VEGETABLE** / spiced feta / sherry dressing / truffle mayo // \$16 ☑️ ☑️

## HOUSE CUTS //

*Large cuts to share or for the hungry. House cuts are aged between 60 and 90 Days and will vary in weight. All served with butter and jus. Please ask your server for today's weights and age times. House cuts are subject to availability.*

**20-30 DAY DRY AGED RIBEYE** / 250g // \$41  
*Highly marbled steak known for its rich, buttery and beefy flavour while not being overly tough.*

**TOMAHAWK** / 500-850g // \$19 per 100g  
*The "dinosaur" steak: a Rib Eye grilled on the bone for maximum flavour.*

**T-BONE** / 500-850g // \$17 per 100g  
*A well-marbled cut consisting of the flavorful sirloin and the tender fillet, connected by the telltale T-shaped bone and cut from the front end of the short loin.*

**BLACK ORIGIN WAGYU BEEF** / 100g // \$50

## BUTTERS & SAUCES //

OPTION 1  
**TARRAGON / CULTURED BUTTER //**  
**FERMENTED PEPPER SAUCE //**

OPTION 2  
**CONFIT GARLIC / HERB / BUTTER //**  
**MERLOT JUS //**



ORA KING

HARBOUR FISH

