SIGNAL HILL

Restaurant Menu

This menu is our take on modern New Zealand cuisine, rooted in tradition, driven by technique, and guided by sustainability.

We use only free-range proteins, grass-fed beef, pasture-raised lamb, and long-line caught fish.

Our picanha is honey-aged in Manuka for 14 days, lamb dry-aged for 10, and fish hung for 2–3 days to deepen flavour.

We break down whole lambs, chickens, and fish on site, using every part, bones go into stocks, sauces, and even our house-made bone salt's.

Our pasta is made in-house, we work with small local producers wherever we can.

Nothing wasted. Everything considered. A true expression of Aotearoa on a plate.

Kiwi kai cooked by Kiwis for everyone!

To Start

Toasted sourdough bread, maple butter, himalayan salt	9
Charcuterie plate	17
Cheese plate *Ask our server about the cheese selection	17
Popcorn cauliflower, curry leaves, almonds, citrus mayo	18
Ika Mata, coconut, chilli, coriander, citrus	26
Buttermilk fried chicken Choice of soy glaze or spicy sauce	23

Burgers

Beer battered fish, iceberg lettuce, tartare	29
Buttermilk chicken, cheddar cheese, mayonnaise, braised cabbage	28
Double beef patty smash burger, cheese, burger sauce, pickles	28

*All burgers are served with fries and aioli

Mains

Seasonal greens, garlic milk, herb emulsion, chickpeas, beetroot	27
Add +	
Garlic Butter Prawns	36
Chargrilled Chicken	32
Beer battered fish, triple cooked fries, peas, tartare, lemon	34
Long line caught market fish, beurre blanc, mushrooms, herbs	38
Hawke's Bay lamb pavé, carrot, hazelnut, pear, jus	39
Wagyu beef cheek, mashed potato, creamy mushroom, herbs	36
300g 14-day manuka honey aged Waikato angus picanha steak, triple cooked potatoes, chimichurri, red wine jus	44

For The Table

Pan roasted chicken, mash potatoes, mustard gravy, chives *We serve 1/2 a chicken	39
New Zealand Green Lipped Mussels, white wine garlic cream, sourdough *We serve approx. 1kg of Coromandel green lipped mussels	34
3-day dry aged grilled fish, chowder, cauliflower, herbs *We serve 1/2 a fish, approx. 700g-800g in weight	59
12-hour slow cooked 10-day dry aged lamb shoulder, pan jus, herbs *Approx. 1.2kg-1.5kg in weight	69

*Very limited availability

Pasta

Risotto, leek, lemon, parmesan	28
Kumara gnocchi, coconut, walnuts, courgette	32
Prawn macaroni & cheese, saffron, herbs, lemon	36
Lamb pappardelle, mint, parsley, pecorino	34

Sides

Mashed potato, chicken jus, chives	14
Hand cut agria fries, parmesan, ketchup salt, aioli	15
Triple cooked potatoes, truffle crème fraîche, rosemary	16
Leaf salad, sherry vinaigrette	15
Seasonal greens, chilli, ginger, coriander, garlic	16
Maple glazed carrots, hazelnuts	17
Creamy mushrooms, garlic, parsely	16

To Finish

Trio of Chefs selected ice-cream flavours, cookie crumble	14
Affogato, vanilla ice cream	12
Add +	
Kahlua, Baileys, Amaretto or Frangelico	22
Chocolate délice, cremoux	17
Lemon meringue pie, berry coulis	17
Vanilla mille-feuille, pear, cheesecake	17

For allergies/dietary requirements please ask your server. 15% surcharge on all Public Holidays - 2% surcharge on all PayWave and Credit Card payments