

# EXPRESS

THE  
**CUT**  
RESTAURANT & BAR

## LUNCH MENU

\$18

### BEEF STROGANOFF PIE

Slow cooked and creamy beef with vegetables, mushrooms, pickles and flaky pastry served with French fries

### CHICKEN MADRAS CURRY *GF DF Optional*

Aromatic chicken curry, coconut and coriander with steamed basmati rice and paratha bread

### FISH & CHIPS *DF*

Today's market fish, beer battered with French fries, tartare sauce and salad greens

### CHORIZO KIMCHI FRIED RICE *GF*

Korean style fried rice, homemade kimchi, chorizo sausage and fried egg  
*Seafood & Vegetarian Optional*

### BLACK STAR ANGUS RUMP STEAK *GF*

200gm marinated rump steak served medium, with French fries, salad greens and wholegrain mustard

### PULLED PORK SANDWICH

Slow cooked pork shoulder with Jamaican jerk seasoning, toasted Panini, coleslaw and French fries

### CREAMY MUSHROOM GNOCCHI *V*

Pumpkin gnocchi, creamy mushroom sauce, parmesan cheese and ciabatta bread

*V - Vegetarian*

*GF - Gluten Free*

*DF - Dairy Free*

*🇳🇿 - Traditionally Inspired*

*NZ Cut Specialty Dish*

Express Lunch items not valid with any promotion, loyalty benefit or further discount.

## APPETISERS

<b>PAROA BAY PACIFIC OYSTERS</b> <i>GF</i> Natural Served with Kaitaia Fire hot sauce and lemon Cooked Gratinated with nettle gouda	5 each
<b>SEAFOOD CHOWDER</b> Our signature classic, mussels, smoked hapuka, clams, dulce seaweed and brown butter ciabatta	18
<b>"TODAY'S" SOUP</b> <i>V</i> Daily offering of seasonal market vegetable soup with fresh baked Puglia rolls	17
<b>SOUTH ISLAND WHITEBAIT</b>  Fried bread, preserve lemon, pomegranate, harakeke seeds and watercress	28
<b>TE MANA LAMB CUTLETS</b> <i>GF</i>  Winter chestnut and kumara puree, kephir, ras el hanout and coriander	24
<b>HEIRLOOM CARROT AND BEET SALAD</b> <i>V GF</i> Heritage carrots and beetroot, mint wafer, pistachio & kephir dressing	18
<b>CRAB PANSOTTI</b> Spanner crab filled pasta, creamy bisque, Clevedon cherry mozzarella and finger lime pearls	25
<b>PORK CHEEK</b> <i>GF DF</i> Cooked low and slow, pickled Brussel sprout, "our rooftop honey", pear and beet slaw	20

## MAIN PLATES

<b>MARLBOROUGH SALMON FILLET</b> <i>GF</i>  Pearl barley risotto, tempura broccoli, wild carrot leaf, pistachio dukkah	36
<b>PORK BELLY</b> <i>GF DF</i> Free farmed, kawakawa pepper roasted pumpkin, kalettes, golden beet chutney	34
<b>VENISON POT PIE</b> <i>GF</i>  Braised Denver leg, mirepoix of vegetables, red wine and brandy, topped with smoked agria mash	28
<b>TE MANA LAMB</b> <i>GF</i>  High country raised lamb rump, confit yams, roasted cauliflower, pickled walnut, nasturtium	38
<b>CORN FED CHICKEN</b> <i>GF</i> Barn raised chicken, yam puree, snow pea, Jerusalem artichoke, black garlic and coriander	34
<b>"CATCH OF THE DAY"</b> <i>GF</i> Today's market fish, artichoke hash brown, soubise, Brussel sprout, preserved lemon and watercress	MP
<b>LASAGNETTE</b> <i>V</i> Hand-cut pasta, over the moon brie, South Island perigold truffle, soubise and chardonnay	30

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*NZ Cut Specialty Dish*

**BEEF SHORT-RIB ON THE BONE** GF

A kilo of prime Angus beef, slow cooked with local pinot noir, served with winter root vegetables, kalettes & smoked agria mash  
Recommended for Two

85

**FAMILY STYLE SHARING PLATTER** 

Rib eye served pink and sliced off the bone with béarnaise and wine jus, duo slow cooked lamb and merguez sausage with fresh mint sauce, roasted pork belly barn raised corn-fed chicken, teamed up with sharing sized portions of cauliflower gratin, glazed roasted yams and hand-cut fries.

For Two ..... 85

For Four ..... 150

**FROM THE GRILL** GF 



*Our cuts of grass fed Angus beef have all been sourced from Awhi Farms, a Maori owned ancestral farm based in the foothills of Mt Ruapehu in the wild and isolated heart of New Zealand's North Island. The heritage of these cows can be traced back for more than 40 years, and are raised with a holistic farming approach that is good for people, animals and the environment.*

*Awhi Cuts*

EYE FILLET 200G

38

SIRLOIN 300G

34

RIBEYE 250G

36

*Savannah Grass Fed Beef / Larger Cuts*

BONE IN RIBEYE 600G

64

BONE IN SIRLOIN 500G

50

**SAUCES**

Horseradish V GF

Red Wine Jus GF DF

Hot Mustard V GF DF

Harissa V GF DF

Béarnaise V GF

Truffled Bone Marrow Butter GF

**SIDES**

**HAND-CUT FRIES** V

8

Triple cooked agria potato, black garlic aioli

**MASHED POTATO** V

8

Smoked agria potato and fresh cut chives

**SEASONAL VEGETABLES** V

9

Medley of daily market fresh with kawakawa ranch

**ROASTED YAMS** V

9

Maple syrup and bourbon glazed

**MIXED LEAVES** V GF DF

7

Red oak, frisse, bindo and radicchio, granny smith apple dressing

**CAULIFLOWER GRATIN** V GF

9

Served with a kahurangi blue cheese sauce

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