

EXPRESS

THE
CUT
RESTAURANT & BAR

Lunch Menu

\$18

FISH & CHIPS

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

CHORIZO KIM CHI FRIED RICE *GF DF (V-optional)*

Korean style fried rice, homemade kimchi, Spanish chorizo and fried egg

SCOTCH FILLET PANINI

Black star scitcg fillet, garlic panini, tomato, lettuce and onion relish with fries

PUMPKIN RISOTTO *GF V*

Roasted winter pumpkin risotto with shaved parmesan cheese and ciabatta

BEEF GOULASH PIE

Slow cooked beef, roasted vegetables, mushroom, sour cream, flaky pastry and fries

CHICKEN KORMA *GF-optional*

Creamy aromatic chicken curry with cashew nut, freshly baked paratha and basmati rice

PULLED PORK SANDWICH *GF*

Slow cooked pork shoulder with Jamaican jerk, garlic Panini, coleslaw and fries

Express Lunch Items are not valid with any promotion, loyalty benefits or further discounts

*V - Vegetarian
GF - Gluten Free
DF - Dairy Free*

Appetisers

SEAFOOD CHOWDER Our signature classic, mussels, smoked hapuka, clams, dulce seaweed and brown butter ciabatta	20
TOMATO & SWEET CORN SOUP <i>DF (GF-optional)</i> Heirloom tomatoes, sweet corn, green beans and peas with fresh baked ciabatta rolls	18
QUINOA & ASPARAGUS <i>Plant-based GF DF</i> Red quinoa, wild rice, asparagus, pumpkin seed and miso nuggets, mint and yuzu	21
ARTICHOKE RATATOUILLE <i>Plant-based GF DF</i> Grill artichokes, zucchini, beefsteak tomatoes, Waiheke island olives, confit shallots and capsicum	22
PORK SCOTCH FILLET <i>GF</i> Apple, blueberry, celeriac puree, gorgonzola dolce, bronze fennel	24
LAMB NECK RAVIOLI Crispy sweet bread, beetroot, thyme honey and plums	21
SICHUAN GRILLED OCTUPUS <i>GF</i> Sugar snap peas, green beans, garlic shoot, miso mascarpone and coriander	21

Main Plates

MARLBOROUGH SALMON FILLET <i>DF</i> Bulgur wheat tabbouleh with sorrel, peas, asparagus, sous vide egg and begonia	38
PORK BELLY <i>GF</i> Roasted perlas potato and garlic, fennel, zucchini, black bagna cauda and coriander	36
CORN FED CHICKEN <i>GF</i> Catalan escalibada with smoked eggplant, socca, goat cheese and chrysanthemum	35
“CATCH OF THE DAY” Pissaladiere with white anchovies, olives, heirloom tomatoes, peas and basil	MP
TUA TUA CLAMS LINGUINI Rocket linguini, fresh Tua Tua clams, saffron, perlas potatoes, bacon and parmesan	32
TAPENADE POLENTA GNOCCHI <i>Plant-based GF DF</i> Slow cooked caponatta, asparagus, vegan mozzarella and basil	32
WILD GOAT <i>GF</i> Smoked loin, corn pure, confit shallots, roasted capsicum, confit potatoes and NZ spinach	36

Family Style Sharing Platter

Savannah Rib eye served pink and sliced off the bone with béarnaise and wine jus, slow cooked lamb with mint sauce, pork belly and barn raised corn-fed chicken, teamed up with sharing sized portions of hand-cut fries, grilled asparagus, caponatta, heirloom tomato and salad.

For Two..... 95

For Four.....160

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	36
Ribeye 300g	45
<i>Savannah Grass Fed Beef / Larger Cuts</i>	
Bone in Ribeye 600g	68
Bone in Sirloin 500g	60

Sauces

Horseradish <i>VGF</i>	Béarnaise <i>VGF</i>	Truffled Bone Marrow Butter <i>GF</i>
Red Wine Jus <i>GF DF</i>	Pommery & Hot Mustard <i>VGF DF</i>	

Sides

HAND-CUT FRIES <i>DF (GF-Optional)</i> Triple cooked agria potato, aioli	9.5
PERLA POTATOES <i>GF DF</i> Duck fat confit, garlic and thyme	9.5
BABY & SNOW PEAS <i>GF</i> Medley of fresh peas with butter and bacon	9.5
ROASTED ASPARAGUS <i>GF</i> Crispy prosciutto and béarnaise sauce	10
HEIRLOOM TOMATO <i>DF GF-Optional</i> Bocconcini, balsamic onion and basil	9.5
MIXED LEAVES <i>GF DF</i> Red oak, frisse, bindo and radicchio, balsamic sesame dressing	8
CAULIFLOWER GRATIN Served with creamy blue cheese sauce	11