

ORIGINE[®]

*\$59pp • on Tuesdays we
celebrate New Zealand Beef*

— to start —

Lamb & cheese pie, puff pastry, Meyer gouda, truffle oil

— main • your choice of... —

Braised **wagyu beef cheek bourguignon**, fricassée of garden leeks, potato purée

180g grilled Speckle Park **eye fillet**, potato fondant, sautéed greens, salsa verde

500g wood-fired **rib of beef**, potato purée, homemade mustard, red wine jus
for two to share • \$20 supplement

served with sides for the table

Wood-fired Ahi **garden brussels sprouts** w̄ olive oil, garlic & preserved lemon

Ahi **garden salad** w̄ chardonnay vinaigrette

— optional extras —

Balle Brothers Pukekohe potato **fries** 12

Potato **purée** 15

— Special Wines —

	<i>150ml</i>	<i>450ml</i>	<i>750ml</i>
2018 Te Mata 'Coleraine' <i>Cabernet/Merlot, Hawke's Bay</i>	48	150	290

2018 Château Chantalouette <i>Merlot/Cabernet, Pomerol, Bordeaux</i>	40	128	220
---	----	-----	-----