

In Rotorua we live in a place where the earth breathes and our food reflects that energy.

Our journey begins in the Ngahere (forest), where we hand-harvest the peppery bite of Horopito and the refreshing lift of Kawakawa, used for generations to heal and to spice. On the grill we celebrate the land. Whether it is the Savannah Angus from our neighbors in Whakatāne or Coastal lamb from the salt kissed pastures of the North Island shores. Our kaimoana (seafood) is freshly caught and sustainably sourced from the cold, pristine waters of Stewart Island and the Bay of Plenty coastlines. .

We invite you to sit back, break bread (our signature Kūmara Sourdough), and experience a menu where steakhouse tradition meets the wild, untamed spirit of Aotearoa.

**Deepak Bhattarai - Executive chef**

## TO START

### SOUP OF THE DAY 18

CHEF'S DAILY CREATION

SERVED WITH GRILLED KŪMARA SOURDOUGH

### STEAK TARTARE 26

HAND-CUT BEEF EYE FILLET, KAWAKAWA OIL,  
CURED EGG YOLK, CRISPY TORTILLA CHIPS

### PIRIPIRI CRUSTED TUNA TATAKI 27

COMPRESSED WATERMELON, CUCUMBER, MINT

### TOMATO & ROSEMARY FOCACCIA 18

WHIPPED RICOTTA WITH MANUKA HONEY

### GRILLED PADRÓN PEPPERS 22

WHIPPED FETA, LEMON ZEST & SMOKED SEA SALT

### GREEN LIPPED MUSSELS 22

GARLIC, WHITE WINE, FENNEL

HOROPITO-INFUSED 'VOLCANIC' CREAM

#### IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE INFORM OUR TEAM

WHILE WE STRIVE TO CATER TO ALL SPECIAL DIETARY REQUIREMENTS, WE KINDLY REMIND GUESTS THAT OUR KITCHEN USES A WIDE RANGE OF INGREDIENTS AND SHARED EQUIPMENT. WHILE EVERY EFFORT IS MADE TO MINIMIZE CROSS-CONTACT, WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY ALLERGEN-FREE.

## FROM THE GRILL

### SAVANNAH ANGUS BEEF | BAY OF PLENTY, WHAKATĀNE, NZ

EYE FILLET (200G) 58

SCOTCH FILLET (300G) 60

### SOUTHERN STATION WAGYU | SOUTH ISLAND, NZ

SIRLOIN MBS 5-6 (250G) 85

### COASTAL LAMB | NORTH ISLAND

RACK (280G) 60

### BIG GLORY BAY KING SALMON | STEWART ISLAND, NZ

GRILLED FILLET (200G) (GF) 55

**SERVED WITH YOUR CHOICE OF SAUCE & HOME-INFUSED MUSTARD**

## CARNIVORE DELIGHT

### SAVANNAH ANGUS BEEF TOMAHAWK (1.2 KG) | BAY OF PLENTY, WHAKATĀNE

*SERVED WITH CHOICE OF TWO SAUCE, TWO MUSTARDS AND TWO SIDES*

**189**

#### SAUCES

RED WINE JUS

GREEN PEPPERCORN JUS

KAWAKAWA CHIMICHURRI

CAFÉ DE PARIS BUTTER

SAUVIGNON BEURRE BLANC

#### INFUSED MUSTARDS

BEER & THYME MUSTARD

MANUKA HONEY MUSTARD

HOROPITO MUSTARD

MISO MUSTARD

**\$3 EACH**

## MAIN COURSE

### FREE RANGE CHICKEN BREAST 38

FRESH CORN POLENTA, CHARRED CORN,  
SALTED POPCORN, CHILI, RED WINE JUS,

### DENVER VENISON RAGU 42

HOMEMADE MALTAGLIATI PASTA,  
KAWAKAWA SALSA VERDE, SHAVED PECORINO

### HARMONY FREE-RANGE PORK BELLY 40

SLOW-COOKED WITH MANUKA HONEY,  
FENNEL & CITRUS PURÉE, GRANNY SMITH APPLE

### PAN-SEARED MARKET FISH 46

ANCHOVY, BURNT BUTTER, TAEWA "MAORI" POTATO,  
CAPERS, SUMMER HERBS

### ROASTED CAULIFLOWER STEAK 34

KŪMARA PURÉE, TOASTED HAZELNUT,  
PICKLED RAISINS, KAWAKAWA OIL

#### SIDES

### HEIRLOOM TOMATO SALAD 18

BUFFALO MOZZARELLA, PICKLED RED ONION, KAWAKAWA OIL

### AGRIA POTATO PURÉE 15

CONFIT GARLIC & CARAMELIZED ONION GRAVY

### GRILLED SUMMER CORN ON THE COB 15

KARENGO & OLIVE TAPENADE

### SHOESTRING FRIES 15

DUKKHA, GRATED PARMESAN