

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

PIPIPIRI 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

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

KARENKO & OLIVE TAPENADE

SHOESTRING FRIES 15

DUKKHA, GRATED PARMESAN

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.