

# BUTCHERY & GRILL MENU

<b>Butchery and Grill</b>	<b>48.0</b>
<i>choose protein, sauce or butter and side</i>	
Wakanui Blue Grain Fed	
Eye fillet or ribeye	
<b>Lamb</b>	
West Coast lamb rack or Silere Alpine Merino lamb rump	
<b>Apple Tree Farm Pork</b>	
Pork chop or pork loin	
<b>Chicken</b>	HC
Chicken breast	
<b>Fish</b>	HC
Akaroa salmon	
<b>Surf &amp; Turf</b>	HC
Add prawns or scallops	
<b>Sauces</b>	
Red wine jus	
Green peppercorn jus	
Sauce Béarnaise	GF, V
Mushroom cream sauce	
Chimi churri	GF, V
Chermoula	GF, V
<b>Butter</b>	
Garlic and parsley	GF, V
Café de Paris	GF
Whiskey and mustard	GF, V
Mushroom and blue cheese	GF, V
Lemon and lime	GF, V
<b>Sides</b>	
Mesclun salad, cherry tomatoes, avocado, house vinaigrette	GF, V
Rocket salad, parmesan, aged balsamic	
Seasonal baby vegetables, cold pressed olive oil	
Baby beets roasted	
Potatoes, herb roasted	
Sautéed onions	