

To Start

AU NATURAL OYSTERS • 3 FOR 23 / 6 FOR 44

Served with lemon

NZ STICKY LAMB RIBS • 30

Classic mint sauce, pickled onion

AROBAKE'S STONE BAKED HONEY CIABATTA • 16

Manuka smoked garlic butter

WEDGE SALAD • 21

Condensed milk mayo, Scotty's bacon lardons, parmesan, pink onions, garlic croutes

Large

WILD MUSHROOM FETTUCCINE • 38

Mascarpone, truffle, pangrattato, pecorino, parsley pistou

LINE CAUGHT FISH • 40

Served with fire roast pepper sauce, petite leaf salad and lemon

PORTLANDER BURGER • 34

28 Day aged beef patty, Scotty's bacon, smoked provolone, lettuce, onion crisp, secret sauce and steak cut fries

Signature Lava Grill Cuts

See wait staff for available cuts

28 DAY DRY AGED IN-HOUSE SIRLOIN BONE-IN

400g-1000g • 25 PER 100g

Angus/Hereford Cross, pasture-fed in central North Island. Dry-aged in our custom cabinet, cooked to medium rare and carved

NZ RESERVED EYE FILLET 200g • 54

Sourced New Zealand grass fed Angus

AGED TOMAHAWK / 'OP RIBEYE 500g • 25 PER 100g

Ribeye' cooked to medium rare. Prime Angus, Glenburn Station, Wairarapa

HANDPICKED AGED RIBEYE 280g • 66

Pasture-fed aged ribeye, handpicked by our butcher for exceptional marbling and rich flavour

Sides

BROWN BUTTER EGGS • 8

STEAK CUT FRIES • 12

Tomato ketchup

GARDEN GREENS • 13

Crisp cabbage, green goddess dressing

MINUTE POTATOES • 13

Poppy seed & tarragon butter

BROCCOLI & KALE • 13

Black garlic and lemon emulsion, candied walnuts

Desserts

CRÈME BRÛLÉE • 18

Cinnamon cream, caramelised pumpkin seeds

SMASHED MERINGUE • 18

Mascarpone cream, mixed berry and pistachios

TIRAMISU • 18

Lady fingers with Baileys and amaretto

CHEESE SELECTION • 1 FOR 18 / 3 FOR 35

Honey comb, candied nuts, preserve, oat crackers



where meat
meets mastery

WE PARTNER DIRECTLY WITH LOCAL FARMS &
PRODUCERS FOR THE BEST-QUALITY PRODUCT