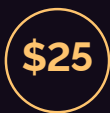




WYNYARD GRILL



Lunch Specials

11am-3pm Daily

Steak Sandwich

(Silver Fern Reserve)

Chargrilled 1/2 chicken

(With side garden salad)

Thai Beef Salad

(With Silver Fern Reserve eye fillet)

Wagyu Burger (or Beyond burger)

(Chef's creation, fries)

Fish and Chips

(Market fresh fish, steak fries)

Philly Cheesesteak Roll

(Silverfern reserve eye fillet with capsicum, onion, mushroom, melted cheese)

Soup and Salad Combo

(Soup of your choice with side garden salad)

Happy Hours

3-5pm

House drink

\$12

Truffle fries

\$8

Oysters (Limit 6 per table)

\$3.5 ea

+64 9 303 4153

eat@wynyardgrill.co.nz

wynyardgrill.co.nz



WYNYARD GRILL

Bar Menu - Shared

3pm - 9pm

Shared plates

Seasonal Oysters **D** 1/2 doz 42 / doz 84

*Freshly shucked, mignonette or
Gin & Tonic battered, wasabi mayo*

Kingfish Carpaccio **G** **D** 28

*Lemongrass chili coconut cream, crispy shallot, radish,
black seaweed caviar*

Salmon Tartare **G** **D** 30

Ōra King, baby capers, shallots, dill & chive vinaigrette, nori chips

Ceviche **D** 26

Market fresh fish, coral tuile, yuzu dressing, daikon, shallot, togarashi

Beef Carpaccio **G** 28

Rocket, horseradish aioli, shaved parmesan

Bone Marrow **D** 26

Roasted beef marrow, Italian parsley salad, crostini

Texan Baby Back Pork Ribs **G** **D** 25

12hr smoked, braised and glazed 350g

+64 9 303 4153 eat@wynyardgrill.co.nz
wynyardgrill.co.nz

No added gluten **G** and dairy free **D** serve as a guideline; we take precautions to avoid cross contamination but cannot guarantee complete separation of these allergens.
Before ordering, please inform our staff of any food allergies or dietary restrictions.
Please note that a 2.5% surcharge will apply on all Credit Card and PayWave transactions.



WYNYARD GRILL

Bar Menu - Snacks

3pm - late

Bar bites

Fresh Baked Bread (V) 8ea

Mini loaf, house-made flavoured butter

Warm Olives (Vg) (G) (D) 12

Rosemary and extra virgin olive oil

Duck Liver Pâté (G) 17.5

Fresh baked bread, pear & fig chutney, wholegrain mustard

Fried Chicken Goujons (D) 19.5

Cornflake crumbed chicken thigh, orange chili marmalade

Flash Fried Cauliflower (Vg) (G) (D) 12

Cauliflower hummus, chimichurri

Truffle Fries 12

Fresh grated parmesan

Onion Rings (Vg) (D) 10

Gourmet Macaroni and Cheese

Cheddar & chorizo 16.5

Brie & chives (V) 18

Truffled mushroom & swiss (V) 19.5

+64 9 303 4153 eat@wynyardgrill.co.nz
wynyardgrill.co.nz



WYNYARD GRILL

Dessert Menu

11am - late, 7 days a week

.....

Burnt Basque Cheesecake	18.5
--------------------------------	-------------

Baked, dark cherry compôte

.....

Goats Cheese Profiterole	6.5ea
---------------------------------	--------------

Chèvre, strawberry, Manuka honey

.....

Dark Chocolate Tart	18.5
----------------------------	-------------

70% Dark Chocolate, Baileys Crème Chantilly

.....

Apple Spiral	18.5
---------------------	-------------

Caramelised apple, flaky pastry, vanilla bean ice cream

.....

Affogato	14
-----------------	-----------

Espresso, french vanilla bean ice cream

.....

Lychee Sorbet	14
----------------------	-----------

Palate cleanser on peregrine riesling geleé

.....



WYNYARD GRILL

Menu

11am - late
7 days a week

Dietary Options:  = Vegan  = Vegetarian  = No Added Gluten  = Dairy Free

Soups

New England Clam Chowder	27
Clam broth, potato, cream, bacon	
Truffle Pumpkin  	21
Butternut pumpkin, black seaweed caviar	
French onion soup 	25
Braised onion, crostini, gruyere	

Salads

Radicchio & Chicory Witloof 	29
Apple, blue cheese danablu, crispy lardons, walnut, cider vinaigrette	
Heirloom & Stracciatella  	27
Tomato, hazelnut mint pesto, white balsamic	
Beetroot Tartare  	28
Chevre, rocket, pecan, balsamic, rice tuile	

Gourmet Macaroni and Cheese

Cheddar & Chorizo	19
Brie & Chives 	21
Truffled Mushroom & Swiss 	24

Caviar

Sturia Vintage Black Caviar	160
Traditional garnish	15g tin

Sea

Seasonal Oysters 	½ doz 42 / doz 84
Freshly shucked, mignonette or Gin & Tonic battered, wasabi mayo	
Green-lipped Mussels	38
Spicy tomato broth, ciabatta toast	
Kingfish Crudo  	28
Lemongrass chili coconut cream, crispy shallot, radish, black seaweed caviar	
Salmon Tartare 	30
Ōra King, baby capers, shallots, dill & chive vinaigrette, nori chips	
Ceviche 	26
Market fresh fish, coral tuile, yuzu dressing, daikon, shallot, togarashi	
Grilled Snapper 	32
Horopito & kawa kawa, brocoflower puree, charred leek	

Land

Beef Carpaccio 	28
Rocket, horseradish aioli, parmesan	
Bone Marrow 	29
Roasted beef marrow, Italian parsley salad, crostini	
Crispy Pork Belly  	30
Wild boar, apple & radish salsa, burnt apple purée, apple cider glaze	

From the Grill

NZ Wagyu Flank Steak (MBS 7)  	48
Black Origin, Canterbury	180g
Bone in Ribeye (28-day dry aged) 	106
Wairarapa, Central North Island	500g
Eye Fillet (grass fed)  	62
Silver Fern Reserve, Te Aroha	200g
Chateaubriand (limited supply) 	114
Alliance Farms, Canterbury	350g
Japanese Wagyu (A5+ MBS 12) 	255
Itō, Kagoshima Prefecture	160g
Wapiti Elk (bone-in-rack)  	80
Fare Game, Invercargill	350g
Lamb Rump  	52
Mangatu Farms, Gisborne	250g
Texan Baby Back Pork Ribs  	48
12hr smoked, braised and glazed	750g
Spatchcock Chicken  	50
Waitoa, North Island	whole
Atlantic Salmon 	48
Wild caught, North Atlantic	180g
Kōura (NZ Rock Lobster) 	190
Wild caught, South Island	whole

Toppers

Oscar style with crab 	15
Bone marrow  	13
Bacon jam  	9
Duck liver pâté 	10

Sides

(12 ea)

Truffle fries	
Garlic & herb mashed potato  	
Grilled broccolini  	
Flash fried cauliflower   	
Grilled field mushrooms  	
Honey glazed carrot & parsnip 	
Creamed corn brûlée 	
Mixed leaf salad, shallot vinaigrette   	
Apple cider red cabbage slaw   	

Sauces

(8 ea)

Port wine jus	Béarnaise
Chimichurri	Blue cheese sauce
Cognac peppercorn	Creamy mushroom
Horseradish mustard cream	Plum & juniper chutney  

No added gluten  and dairy free  serve as a guideline; we take precautions to avoid cross contamination but cannot guarantee complete separation of these allergens. Before ordering, please inform our staff of any food allergies or dietary restrictions.
Please note that a 2.5% surcharge will apply on all Credit Card and PayWave transactions