

DINNER MENU

TO SHARE

Cheese & Garlic Ciabatta , chilli, herb & garlic butter	18
Charcuterie Selection , chorizo, pastrami, salami, marinated olives, spiced nuts, artisan cheeses, crackers	34

ENTRÉE

Soup of the Day , chilli, herb, garlic & cheese toasted ciabatta	20
Truffle Mushroom Pâté , marinated shiitake, spiced oyster mushroom, hazelnut, Turkish bark	24
Miso Glazed Crispy Chicken , pickled ginger, toasted sesame, spring onion	26

MAIN COURSE

Pan-Seared Snapper , tom yum coconut broth, shitake mushroom, asian greens, roasted kumara	46
12-Hour Braised Wagyu Beef Brisket , rigatoni, beef ragu, baby spinach, grana padano	44
Mushroom Rigatoni Pasta , creamy native mushrooms ragu, baby spinach, grana padano	38
Smokey BBQ Pork Ribs , simple salad, shoestring fries, BBQ sauce	34 48
Slow-Braised Lamb Shank , smoked pumpkin purée, garlic spinach, mulled wine jus	48
Charred Korean BBQ Half Chicken , shoestring fries, house dipping sauce	48
New Zealand Wagyu Burger , crispy bacon, swiss cheddar, special sauce, lettuce, tomato, pickles, brioche bun, shoestring fries	36

FROM THE GRILL

Locally sourced premium meats, served with your choice of sauce	
Chef’s Sharing Board for Two , choice of two meats, two sides, two sauces, shared dessert	125
Sirloin 300g Grass-Fed (Silver Fern Farms)	46
Scotch Fillet 300g Savannah Angus	48
Eye Fillet 220g Prime Angus	50

SAUCES & BUTTERS

Mulled wine jus Mushroom Salsa verde Chilli, herb, garlic & butter	5 each
--	--------

SIDE DISHES

Agria Potato Mash , jus	14
Shoestring Fries , tomato ketchup	14
Slow-Braised Heritage Carrots , brown butter, hazelnuts	14
Steamed Broccolini & Gai Lan , honey mustard dressing, toasted almonds	14
Simple Salad , mesclun leaves, tomato, cucumber, onion, aged balsamic	12
Superfood Quinoa , cucumber, tomato, kumara, beetroot, coconut labneh	14

DESSERTS

Dark Chocolate Crèmeux , torched mandarin, cherry compote, hazelnut, orange ripple ice cream	21
Spiced Berry Bread & Butter Pudding , butter-toasted brioche, seasonal berries compote, honey oat crumble and berry sorbet	21
Basque Cheesecake , salted caramel, espresso ice cream, cinder toffee	21
Selection of Ice Cream & Sorbet , please consult your server for flavours	18
New Zealand Artisan Cheese Selection , quince paste, spiced nuts, seasonal fruit, crackers	20

ALLERGY ADVICE

While we take every care in preparing your meal, our kitchen handles common allergens including gluten, dairy, eggs, peanuts, tree nuts, soy, sesame, fish, shellfish, and sulphites. We cannot guarantee that any dish is completely free from allergens. Please inform our staff of any food allergies or dietary requirements before ordering

thecutrestaurantandbar.co.nz



THE

CUT
RESTAURANT & BAR
