



FURNACE

STEAKHOUSE

ENTREES

CHICKEN PÂTÉ GF 17

Served with pickles, toasted breads and fig chutney

CALAMARI GF 18

Crispy fried calamari, lemon and black pepper dressing, rocket, parmesan and romesco

SOUTHERN FRIED CHICKEN GF 20

Crispy fried chicken strips served with chipotle mayonnaise

SEAFOOD CHOWDER 18

ADD BREAD BOWL 9

Steamed mussels, shrimp and smoked kahawai velouté served with toasted ciabatta

CRISPY SKIN PORK BELLY GF 20

Caramelized pear, celeriac puree, sage, baby capers, red wine glaze

STEAK TARTARE WITH KAITAIA FIRE 28

GF DF

Finely cut eye fillet, with yolk, herbs and spices, served with crostini

FRESH SEASONAL OYSTERS 1/2 DOZ 31

GF DF FULL DOZ 59

Served natural with Cabernet Sauvignon vinegar and shallot **OR** lightly battered with Japanese mayo

CHARCUTERIE PLATTER FOR ONE 25

FOR TWO 39

A selection of cured meats, artisan cheese, dips and pickles served with warmed bread

BREADS

GARLIC BREAD V 13

Crusty baguette roll with garlic butter

BREAD SELECTION GF DF V 18

A selection of warm breads with house-made dips

PASTA

PENNE ALLA VODKA V 24

ADD CHICKEN 7

Penne rigate pasta in a spiced creamy tomato vodka sauce with freshly shaved parmesan

MUSHROOM & BACON PAPPARDELLE 29

ADD CHICKEN 7

Pappardelle pasta with Swiss brown mushrooms, and bacon, in a truffle cream sauce, garnished with parmesan cheese

SALADS

GRILLED BEEF SALAD GF V 33

Chargrilled NZ prime beef with wild garlic and woodsmoke rub, crispy potatoes, roasted kumara and pumpkin, caramelised onion relish, dried Kalamata olives, feta, salad leaves and a sticky mustard dressing

NOURISH BOWL V GF DF 27

ADD SMOKED SALMON 10

Edamame, green slaw, cucumber, avocado, cos, radish, rice paper, crispy chick peas, hummus, miso dressing



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• MAINS •

CHICKEN SALTIMBOCCA GF 42

Pan seared chicken breast, wrapped in prosciutto and sage, cooked in white wine, and served with buffalo mozzarella, potato purée, and seasonal greens

TREACLE CURED PRESSED BEEF CHEEK GF 44

Served with bacon, mushrooms and pearl onions, creamy potato mash, blue cheese and madeira jus

ROASTED LAMB RUMP 44

Tender slow cooked lamb, served with a tomato and Israeli couscous ragout, whipped feta, seasonal greens, and lemon aioli

MARKET FISH 41

As described by your wait staff

PULLED BEEF BURGER 32

Panko crumbed pulled and pressed beef, melting cheddar, shaved prosciutto, pickles, lettuce, truffle mayonnaise and ketchup, salt and vinegar shoestring fries, and aioli

• SIDES •

POTATO PURÉE GF 9

DUCK FAT CHIPS 9

BAKED POTATO GF 9
with sour cream and chives

SHOESTRING FRIES DF 9
with salt and vinegar seasoning and garlic aioli

BROCCOLI AND BLUE CHEESE SAUCE GF DF 9

FRESH GARDEN SALAD GF DF 9
with honey mustard dressing

SEASONAL STEAMED VEG GF DF 12

MAC 'N' CHEESE 9

ONION RINGS 10

CREAMY MUSHROOMS GF 12
with garlic and thyme

• STEAKS •

ALL STEAKS ARE SERVED
with your choice of sauce and either
duck fat chips, baked potato with sour
cream and chives or potato purée

SOUS-VIDE RUMP 275GM 42

Silver Fern

SCOTCH FILLET 225GM 48

Greenlea

SIRLOIN 250GM 44

Greenlea

EYE FILLET 200GM 49

Greenlea

SIGNATURE STEAK

RIB-EYE 500GM 62

Hereford Prime on the bone, cooked
sous-vide for 18 hours, served medium

• SAUCES •

BLUE CHEESE 5

BÉARNAISE GF 5

GREEN PEPPERCORN 5

MUSHROOM 5

GARLIC BUTTER GF 5

RED WINE JUS DF 5

HOMEMADE BBQ SAUCE DF 5