



FURNACE

STEAKHOUSE

ENTREES

CHICKEN PÂTÉ GF 17

Served with pickles, toasted breads and fig chutney

CALAMARI 18

Crispy fried salt and pepper calamari with green papaya salad, nam jim, roast cashew and aioli

SOUTHERN FRIED CHICKEN 19

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

Confit pork belly, served with apple purée, pickled carrot and cashew dukkah

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 a 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

AGLIO OLIO v 26

ADD CHICKEN 7

Fresh spaghetti flavoured with garlic, parsley, chilli and olive oil finished with 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 rump served with crispy potatoes and roasted kumara, caramelised onion relish, Kalamata olives, salad leaves and a sticky mustard dressing

HALLOUMI AND LENTIL SALAD GF v 30

Grilled halloumi with lentils and barley, rocket, pomegranate, shaved almonds, and an avocado dressing



FURNACE

STEAKHOUSE

• MAINS •

CHICKEN SALTIMBOCCA GF 41

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 43

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

ROASTED LAMB RUMP 42

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

HEREFORD PRIME BURGER 35

200gm pattie with tomato chutney, aged cheddar, onion rings, crisp cos leaf, American mustard, in a brioche bun served with duck fat chips and aioli

• SIDES •

POTATO PURÉE GF 9

DUCK FAT CHIPS 9

BAKED POTATO GF 9
with sour cream and chives

BROCCOLI AND BLUE CHEESE SAUCE GF 9

MAC 'N' CHEESE 9

ONION RINGS 10

FRESH GARDEN SALAD GF DF 11
with honey mustard dressing

SEASONAL STEAMED VEG GF 12

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 59

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