



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

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

SOUTHERN FRIED CHICKEN 19
Crispy fried chicken strips served with chipotle mayonnaise

SALADS

GRILLED BEEF SALAD GF V 26
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 24
Grilled halloumi with lentils and barley, rocket, pomegranate, shaved almonds, and an avocado oil dressing

BREADS

GARLIC BREAD V 13
Crusty baguette roll with garlic butter

BREAD SELECTION DF V 18
A selection of warm breads with house-made dips

SANDWICHES

GRILLED STEAK SANDWICH GF 24
ADD DUCK FAT CHIPS AND AIOLI 9
Flame grilled rump steak, Swiss cheese, marinated tomato, roquette, and black garlic aioli, on toasted Volare sourdough

CRISPY CHICKEN SANDWICH GF 22
ADD DUCK FAT CHIPS AND AIOLI 9
Crumbed chicken breast, Meyer smoked gouda, McClures pickles, crisp bacon, baby cos, BBQ sauce and ranch dressing, on toasted Volare sourdough

HEREFORD PRIME BURGER 26
ADD DUCK FAT CHIPS AND AIOLI 9
200gm pattie with tomato chutney, aged cheddar, onion rings, crisp cos leaf, American mustard, in a brioche bun

PASTA

BACON & MUSHROOM PAPPARDELLE 26
ADD CHICKEN 7
Pappardelle pasta with Swiss brown mushrooms, and bacon, in a truffle cream sauce, garnished with parmesan cheese

AGLIO OLIO V 20
ADD CHICKEN 7
Fresh spaghetti flavoured with garlic, parsley, chilli and olive oil finished with parmesan



FURNACE

STEAKHOUSE

• MAINS •

THAI GREEN CURRY <small>DF</small>	23
Chicken breast, capsicum, onion, cooked in a Thai green curry with Kaffir lime, roasted cashews and coriander on jasmine rice	
CRISPY SKIN PORK BELLY <small>GF DF</small>	23
Confit pork belly, served with creamy potato mash, apple puree, pickled carrot and cashew dukkah	
CHICKEN PARMIGIANA	26
Golden crumbed chicken, prosciutto, shaved parmesan, chunky Napoli tomato sauce and crispy baby cos	
FISH AND CHIPS	26
Market fish in a light beer batter served with duck fat fries, a baby cos, orange and fennel salad, homemade tartare, and a fresh lemon wedge	
SEAFOOD CHOWDER	25
Steamed mussels, shrimp and smoked kahawai velouté served in a bread bowl	

• SIDES •

POTATO PURÉE <small>GF</small>	9
DUCK FAT CHIPS	9
BROCCOLI AND BLUE CHEESE SAUCE <small>GF</small>	9
MAC 'N' CHEESE	9
ONION RINGS	10
FRESH GARDEN SALAD <small>GF DF</small> <i>with honey mustard dressing</i>	11
SEASONAL STEAMED VEG <small>GF</small>	12
CREAMY MUSHROOMS <small>GF</small> <i>with garlic and thyme</i>	12

• STEAKS •

ALL STEAKS ARE SERVED
with your choice of sauce and either
duck fat chips 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
GREEN PEPPERCORN	5
MUSHROOM	5
GARLIC BUTTER <small>GF</small>	5
RED WINE JUS <small>DF</small>	5
HOMEMADE BBQ SAUCE <small>DF</small>	5