



FURNACE

STEAKHOUSE

ENTREES

CHICKEN PÂTÉ GF 16

Served with pickles, toasted breads and fig chutney

CALAMARI 17

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

SOUTHERN FRIED CHICKEN 18

Crispy fried chicken strips served with chipotle mayonnaise

SEAFOOD CHOWDER 17

ADD BREAD BOWL 8

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

WARATAH FARMS PORK BELLY GF 19

Crispy skin confit pork belly, served with apple puree, pickled carrot and cashew dukkah

STEAK TARTARE WITH KAITAIA FIRE 26

GF DF

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

FRESH SEASONAL OYSTERS 1/2 DOZ 28

GF DF FULL DOZ 52

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

CHARCUTERIE PLATTER FOR ONE 25

FOR TWO 40

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 17

A selection of warm breads with house-made dips

PASTA

AGLIO OLIO v 25

ADD CHICKEN 6

Fresh spaghetti flavoured with garlic, parsley, chilli and olive oil finished with parmesan

MUSHROOM & BACON PAPPARDELLE 28

ADD CHICKEN 6

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

SALADS

GRILLED BEEF SALAD GF v 30

Slow cooked and lightly grilled NZ beef served with crispy potatoes and roasted pumpkin, broccoli caramelised onion relish, Kalamata olives, salad leaves and a sticky mustard dressing

HALLOUMI AND LENTIL SALAD GF v 29

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



FURNACE

STEAKHOUSE

• MAINS •

CHICKEN SALTIMBOCCA 39

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 BEEF CHEEK GF 38

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

ROASTED LAMB RUMP 41

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

MARKET FISH 39

As described by your wait staff

HEREFORD PRIME BURGER 31

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 8

DUCK FAT CHIPS 8

BROCCOLI AND BLUE CHEESE SAUCE GF 8

FRESH GARDEN SALAD GF 8
with honey mustard dressing

SEASONAL STEAMED VEG 8

MAC 'N' CHEESE 8

BAKED POTATO GF 8
with sour cream and chives

ONION RINGS 8

ROAST MUSHROOMS GF 8
with garlic butter 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 300GM 41

Silver Fern

SCOTCH FILLET 250GM 46

Hereford Prime

SIRLOIN 250GM 42

Hereford Prime

EYE FILLET 200GM 47

Silver Fern Reserve

SIGNATURE STEAK

RIB-EYE 500GM 57

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

• SAUCES •

BLUE CHEESE GF 5

BÉARNAISE GF 5

GREEN PEPPERCORN GF 5

MUSHROOM GF 5

GARLIC BUTTER GF 5

RED WINE JUS GF DF 5

HOMEMADE BBQ SAUCE GF DF 5