



# 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

**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

**SOUTHERN FRIED CHICKEN** 18  
Crispy fried chicken strips served with chipotle mayonnaise

## SALADS

**GRILLED BEEF SALAD** **GF V** 22  
Lightly grilled NZ beef served with crispy potatoes and roasted pumpkin, caramelised onion relish, Kalamata olives, broccoli, salad leaves and a sticky mustard dressing

**HALLOUMI AND LENTIL SALAD** **GF V** 21  
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** 17  
A selection of warm breads with house-made dips

## SANDWICHES

**GRILLED STEAK SANDWICH** **GF** 21  
**ADD DUCK FAT CHIPS AND AIOLI** 8  
Flame grilled rump steak, Swiss cheese, marinated tomato, roquette, and black garlic aioli, on toasted Volare sourdough

**CRISPY CHICKEN SANDWICH** **GF** 19  
**ADD DUCK FAT CHIPS AND AIOLI** 8  
Crumbed chicken breast, Meyer smoked gouda, McClures pickles, crisp bacon, baby cos, BBQ sauce and ranch dressing, on toasted Volare sourdough

**HEREFORD PRIME BURGER** 23  
**ADD DUCK FAT CHIPS AND AIOLI** 8  
200gm pattie with tomato chutney, aged cheddar, onion rings, crisp cos leaf, American mustard, in a brioche bun

## PASTA

**BACON & MUSHROOM PAPPARDELLE** 21  
**ADD CHICKEN** 6  
Pappardelle pasta with Swiss brown mushrooms, and bacon, in a truffle cream sauce, garnished with parmesan cheese

**AGLIO OLIO** **V** 19  
**ADD CHICKEN** 6  
Fresh spaghetti flavoured with garlic, parsley, chilli and olive oil finished with parmesan



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## • MAINS •

<b>CHICKEN CAESAR WRAP</b> DF	<b>18</b>
Roasted chicken served with crispy bacon, egg, parmesan and salad leaves with a creamy Caesar dressing in a lightly toasted tortilla	
<b>THAI GREEN CURRY</b> GF DF	<b>22</b>
Chicken breast, capsicum, onion, cooked in a Thai green curry with Kaffir lime, roasted cashews and coriander on jasmine rice	
<b>WARATAH FARMS PORK BELLY</b> GF DF	<b>22</b>
Crispy skin confit pork belly, served with creamy potato mash, apple puree, pickled carrot and cashew dukkah	
<b>CHICKEN PARMIGIANA</b>	<b>23</b>
Golden crumbed chicken, prosciutto, shaved parmesan, chunky Napoli tomato sauce and crispy baby cos	
<b>FISH AND CHIPS</b> GF	<b>23</b>
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	
<b>SEAFOOD CHOWDER</b>	<b>22</b>
Steamed mussels, shrimp and smoked kahawai velouté served in a bread bowl	

## • SIDES •

POTATO PURÉE GF	<b>8</b>
DUCK FAT CHIPS	<b>8</b>
BROCCOLI AND BLUE CHEESE SAUCE GF DF	<b>8</b>
FRESH GARDEN SALAD GF <i>with honey mustard dressing</i>	<b>8</b>
SEASONAL STEAMED VEG	<b>8</b>
MAC 'N' CHEESE	<b>8</b>
ONION RINGS	<b>8</b>
ROAST MUSHROOMS GF <i>with garlic butter and thyme</i>	<b>8</b>

## • STEAKS •

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