

# PRAVDA

## D I N N E R

### Surf and Turf Special

For the Month of November

#### Entrée

Pan fried scallops, black pudding, celeriac puree, apple -24

#### Main

Char grilled Taupo eye fillet, banana prawns, café de Paris butter, water cress, jus -42

Or have 2 courses and a glass of house wine for \$60

### T O B E G I N

Hand crafted bread, Pravda butter, seaweed salt	- 10
Game chips, Szechuan spice, kimchi aioli	- 8
Marinated olives	- 8
Seared tuna, nam jim dressing, crisp shallots, micro coriander	- 21
Forever changing bruschetta	- 14

### E N T R E E S

Freshly opened oysters, shallot vinegar, lemon	- POA
Caesar salad, anchovy, pancetta, slow cooked egg, parmesan	- 19
Forever evolving soup that is inspired by the seasons	- 14
Grass-fed diced beef tartare, soft and cured egg, hot sauce	- 21
Salt and chilli squid, charred capsicum puree, lemon	- 18
Roasted and pickled beetroot, labne, smoked salmon, baby gem lettuce, mustard seed	- 22
Shrimp cocktail, chilli ketchup, baby gem lettuce	- 21
New season asparagus, charred stone fruit, toasted almonds, almond butter	- 19
Bone marrow, parsley caper salad, crostini, lemon	- 16

### M A I N S

Market catch, 'forever evolving'	- POA
Fried buttermilk and chipotle chicken, brown butter mash, purple slaw	- 32
Risotto of roast zucchini, marinated feta, dill, zucchini blossom, Manuka honey	- 32
Roast pork belly, pea puree, garden greens, radish, crackling, jus	- 32
Fettuccini, roast chicken, tomato, buffalo mozzarella, brioche crumb, pickled shallots	- 30
Te Mana lamb rump, eggplant puree, rocket, mint, pomegranate, feta, dukkha	- 36

### S A L A D S

Wild rocket, shaved pear, manchego, aged balsamic	- 10
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### S I D E S

Griddled Banana Prawn (3) - 20	Brown butter mash, truffle jus - 12
King crab - 35	'JSH' Creamed spinach - 10
Steak fries -7	Steamed market greens, garlic, chilli - 9
Truffle fries - 10	Garden peas, bacon, lettuce, mint - 9
Beef dripping chips – 11	Pravda's onion rings - 9

# PRAVDA

## CUTS

### PRAVDA SIGNATURE

#### WET AGED OCEAN BEEF RIBEYE ON THE BONE

*150 day grain finished and 21 day wet aged*

King's Cut 450g - 61

### WAGYU

*Arguably the finest beef available.*

Our wagyu cuts have been sourced from around the globe and selected with the highest quality in mind.

Kagoshima A5, Japan - 75/100g

Hanger 8+ 200g, Queensland, AU - 51

Darling Downs Eye Fillet 200g, AU - 49

First Light Scotch 300g, NZ - 51

### WAKANUI BLUE

Wakanui Blue cattle are grass fed initially then finished on grain for the last 70 to 90 days. Like the grass fed equivalent Angus, it has characteristic fat marbling running through the muscle but due to being grain fed the marbling is much greater and more intense throughout.

Rump 400g - 41

Scotch Fillet 300g - 49

Sirloin 300g - 49

### LARGE CUTS

These steaks are priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Perfect if you're hungry or for two to share.

Prime Rib for two 1824 grass fed, grain finished - 14/100g

T-Bone Charolais Angus - 12/100g

### OTHER CUTS

Taupo Beef eye fillet 180g - 38

Chef's cut - POA

*All steaks come with beef jus and one sauce of your choice from below*

### BUTTERS & SAUCES

Classic béarnaise

Truffle béarnaise

'JSH' Green peppercorn

Deville brandy sauce

Smoked garlic and mushroom butter

Red wine and shallot butter

Goat's cheese and truffle butter

Cafe de Paris