

PRAVDA

DINNER

5PM - LATE

SNACKS

Pravda bread & butter, Lot 8 olive oil	15
Marinated olives, chilli, lemon, bay leaves	14
Freshly shucked oysters, shallot vinegar, lemon	POA
Tempura oysters, wasabi mayo	POA
Duck arancini, brie, basil, tomato, fennel jam	24

ENTRÉES

Grilled nectarine, plum salsa, cottage cheese, nduja honey, lavosh	24
Caprese salad, Clevedon buffalo mozzarella, basil, garlic crostini, balsamic, Lot 8 olive oil	25
Kingfish crudo, grapefruit, fennel, dill, chipotle oil	25
Grass-fed beef tartare, cured egg, hot sauce, accompaniments	27
Horopito fried squid, tomatillo, saffron labneh, cucumber	24
Caesar salad, cos, anchovy, crispy pancetta, parmesan, croutons, poached egg	24
+ Chicken Smoked salmon Halloumi	32

MAINS

Sweetcorn risotto, basil, cherry tomato, chilli crème fraiche, vintage cheddar	35
Market fish, sauté courgette, pea guacamole, lime beurre blanc	POA
Grilled lamb rump, rosemary garlic rosti, salsa roja, watercress, jus	38
Chipotle fried chicken, brown butter mash, jalapeno mayo, purple slaw, gravy	36

SIDES

Steak fries Creamed spinach	10
Roast potatoes, herb salt Truffle fries, parmesan, truffle mascarpone	12
Brown butter mash, truffle jus Honey carrots, feta, almond	13
Market greens, garlic, chilli Wild rocket, sliced pear, walnuts, Manchego, balsamic	14



PRAVDA

CUTS

5PM - LATE

BLACK POND FARM CUTS

Black Pond Farm is a small family farm based in the Waikato. They are committed to looking after their land and their cattle and preserving the natural bush that surrounds them. They are a certified organic farm and produce exceptional free-range grass-fed beef, which we are proud to serve to you exclusively at Pravda.

Black Pond Farm cut, Mangatangi, Waikato, NZ

POA

Your server will advise available cuts

GRASS FED CUTS

Speckle Park Sirloin, 300g, NZ	50
Speckle Park Eye fillet, 200g, NZ	54
Canterbury Rib eye on the bone, NZ	20 per 100g

WAGYU CUTS

Lake Ohau Scotch, 300g, NZ	95
Southern Station Rump Cap, 250g, NZ	63
Kagoshima A5 Sirloin, Japan	90 per 100g

BUTTERS & SAUCES

All steaks come with beef jus, watercress purée and one sauce of your choice from below.

Classic béarnaise | Truffle béarnaise | Green peppercorn

Smoked garlic mushroom butter | Red wine shallot butter

Goat's cheese truffle butter | Café de Paris

A 1.7% surcharge applies to all credit card and contactless payments.

