

PRAVDA

D I N N E R

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
Raw market fish plate, light soy, horseradish	- 26

E N T R E E S

Freshly opened oysters, shallot vinegar, lemon	- 5ea
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	- 20
Salt and chilli squid, pea guacamole, jalapeno, lime	- 17
Seared kingfish, spring tomato, pickled mussels	- 22
Shrimp cocktail, chilli ketchup, baby gem lettuce	- 21

M A I N S

Market catch, 'forever evolving'	- POA
Fried buttermilk and chipotle chicken, brown butter mash, purple slaw	- 32
Risotto 'primavera', spanner crab, new season herbs, house made ricotta	- 32
Hawke's Bay lamb rump, 'spring greens', sheep's feta, mint	- 36
Crispy pork belly, eggplant puree, apple, grilled broccolini	- 32
Confit duck leg, hand cut pappardelle, forest mushroom, parmesan	- 32

S A L A D S

Handpicked market leaves, radish, pickled onion, buttermilk ranch	- 10
Wild rocket, shaved pear, manchego, aged balsamic	- 10

S I D E S

Griddled Banana Prawn (3) - 20	Whipped truffle mash w/ parmesan - 12
King crab - 35	'JSH' Creamed spinach - 10
Bone marrow - 15	Steamed market greens, garlic, chilli - 9
Steak fries - 7	Garden peas, bacon, lettuce, mint - 9
Truffle fries - 10	Pravda's onion rings - 9
Beef dripping chips - 11	Yorkshire pudding, onion gravy - 12

PRAVDA

CUTS

PRAVDA SIGNATURE

DRY AGED OCEAN BEEF RIBEYE ON THE BONE

150 day grain finished and 21 day dry 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

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

Southland Lamb Rack - 51
Taupo Beef eye fillet 180g - 38
Taupo Beef – *ask your waiter for cut of the day* - POA
Brook Dell Estate - *ask your waiter for cut of the day* - 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