

MAJESTIC

— AT MAYFAIR —

SMALL PLATES

OLIVES & PICKLES 17.0

Marinated pickles, olives

VGE, V, GFI, DF

CHORIZO A LA SIDRA 19.0

Cider reduction, rustic bread

*GFI

BRUSCHETTA 22.0

Toasted focaccia, buffalo mozzarella, marinated cherry tomato

*VGE, V

BROWN BUTTER PRAWNS 24.0

King prawn, sliced garlic, rustic bread

SQUID 25.0

Grilled lemon, aioli

GFI

FRIED CHICKEN 22.0

Honey mustard & herb aioli

GFI

POLENTA 22.0

Manchego, tomato salsa

GFI

HAND CUT FRIES 16.0

Served with mustard relish aioli & house made ketchup

V, GFI, *DF

MAINS

CHORIZO PAPPARDELLE 34.0

Ribbons of fresh pappardelle tossed in a rich Manchego cream sauce, elevated with crisp Spanish chorizo.

EARTHY MUSHROOM MEZZELUNE 34.0

A rich medley of wild mushrooms, delicately sautéed and finished with premium sherry, truffled pecorino and seasonal varieties.

VGE

AKAROA SALMON 50.0

Crispy skin, confit garlic smashed herb potatoes, wilted greens and finished with a chive beurre blanc.

FISH HOAGIE 34.0

Battered white fish, iceberg lettuce, tartare, pineapple in Grizzly Hoagie

Add fries +9

COBB SALAD 27.0

Bacon, lettuce greens, roasted pepper, corn, cucumber, blue cheese, ranch dressing

VGE, GFI

Add fried egg +4

THE BURGER 28.0

Wagyu beef, cheese, ketchup, mustard, onion, pickles

Add fries +9

GRILL

GRILLED HALF CHICKEN 49.0

Free-range chicken marinated in herbs, grilled to perfection, served with your choice of sauce.

GFI, DF

GRILLED PORK CHOP 34.0

Tender premium pork chop, perfectly grilled for rich flavour and a succulent finish, served with your choice of sauce

GFI

RIBEYE 300g 52.0

A premium ribeye steak, prized for its rich marbling and exceptional juiciness, expertly grilled to your preference and served with your choice of sauce.

GFI, DF

Choice of sauce

Jus
Red Mojo
Green Mojo
Chimichurri

Sides 9.0

Hand cut chips
Fresh garden salad
Seasonal vegetables
Triple cooked potatoes
Smashed herbed potatoes