



SHARING

- Freshly Baked Loaf, Sunflower and honey loaf with garlic & herb butter12.5
- McKenzie Platter, selection of cured meats & smoked meats, red cheddar, triple brie, chutney, pickles & toasted bread35.9
- Coromandel Mussels, fragrant yellow curry, toasted bread17.9

STEAKS

At Smith & McKenzie, we like to let our beef do the talking. All our beef has been handpicked by our butchers to showcase the best quality available, then aged for 21 days for maximum tenderness.

All of the following steaks are served with shallot puree, your choice of either roast potatoes, steak fries or mash and a sauce of your choosing.

- Smith's Signature Steak (subject to availability)
Prime Rib 500g,49.9
on the bone, grass fed Angus Prime, slow roasted for 18 hours for the ultimate prime rib experience, served medium rare
- Jip Jip Rocks Shiraz11.9/16/56
- Smoked T-Bone 350g, grass fed, cold smoked and chargrilled to your liking with chophouse seasoning38
- Choc Box Shiraz13.5/18/64
- Hereford Sirloin 280g, grass fed36.9
- Church Road McDonald Series Merlot14.5/19.5/68
- Savannah Angus Eye Fillet 180g, grass fed37.9
- Mudhouse Claim 431 Pinot Noir15/21/72
- Hereford Prime Rump 350g, grass fed36.9
- Church Road McDonald Series Merlot14.5/19.5/68
- Te Kanuka Valley Scotch Fillet 270g, grass fed37.9
- Mills Reef Merlot Malbec12.5/16.9/59
- Hereford BBQ Smoked Beef Short Rib, 400g, grass fed45
- Jip Jip Rocks Shiraz11.9/16/56

STARTERS

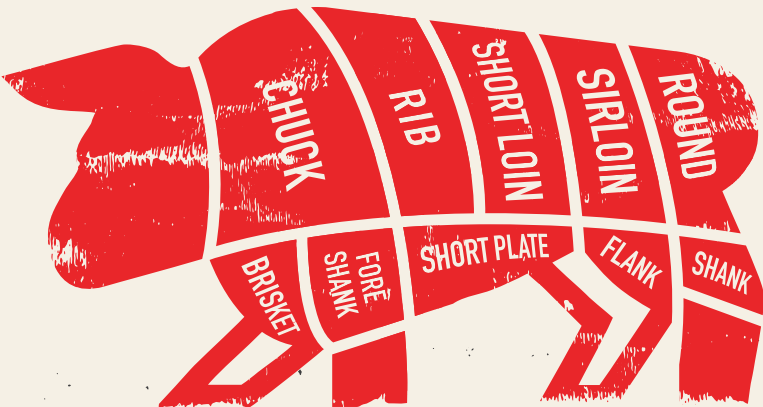
- Smoked Fish and Mussel Chowder, toasted bread15.5
- Slow Cooked Pork Belly, spiced pumpkin puree, pineapple & radish salsa, chorizo crumb17
- Salt & Pepper Squid, Vietnamese mango salad, homemade sweet chilli sauce16
- Shrimp Cocktail, Bloody Mary dressing, avocado & lime cream, mango salsa16.5
- Chicken and Bacon Pate, fig and pear chutney, port jelly, toasted bread14.9

NOT STEAKS

- Smoked Kumara Salad, Roast pumpkin hummus, cashew nut dukkah, citrus, salad greens, avocado puree24.9
(add chicken \$4)
- Prawn and Bacon Salad, avocado, heirloom tomato, red onion, cos lettuce, creamy parmesan dressing24.9
- Sous Vide Lamb Rump, served medium, herbed polenta, baby carrots, harissa, feta cream, port wine jus36.9
- House Smoked Pork Ribs, St Louis BBQ sauce, southern slaw, wedges34.9
- Free Range Chicken Breast, lemon & tumeric stuffing, potato gratin, vegetables, port wine jus35.9
- Chicken and Shiitake Mushroom Risotto, broad beans, crème fraiche, truffle oil, parmesan, watercress25.5
- Market Fish of the Day, Ask your server for todays special35.9

SIDES & SAUCES

- SIDES (6.9 ea)
Chophouse salad
Smith's slaw
Kumara fries, aioli
Onion Rings, chipotle aioli
Roast Potatoes
Mashed potato
Steak fries, tomato sauce
Potato gratin
Mac & Cheese
- EXTRA SIDES (8.9 ea)
Garlic Prawns
Salt & Pepper Squid
Seasonal greens
Creamy mushrooms
- SAUCE SELECTION (extra sauce 3 ea)
Beef Glaze
Mushroom Sauce
Roast Garlic
Green Peppercorn
Cafe de Paris Butter
Chimichurri
Bearnaise
Blue Cheese Mornay
BBQ
- MUSTARDS (3 ea):
Horseradish
English
Dijon
Wholegrain



FUNCTIONS & SPECIAL OCCASIONS

Our McKenzie Room is available 7 days a week for 20-150 people

Our Chefs Table is a private dining experience not to be missed. Ask your server or email functions@smithandmckenzie.co.nz for more info.

