



PROHIBITION SMOKEHOUSE



SMALL PLATES //

- CRISPY CAULIFLOWER** / apple dressing / almond // \$18 ₧ ☐
- BLUE COD SLIDERS** / fresh blackened cod / pancetta / brioche / pickled cucumber / rocket / lemon aioli / tartare sauce // \$24
- TRUFFLE PULL APART BREAD** / fermented honey butter / salt // \$18
- BEEF TARTARE** / caper / charcoal mayo / rosemary lavosh / egg yolk // \$26 ₧ ☐
- BEEF CROQUETTES** / seed crumb / smoked gochujang mayo // \$24 ☐
- ORA KING SALMON WINGS** / fermented chilli / puffed grains // \$22 ₧ ☐
- CRISPY FRIED CHICKEN THIGH** / spicy honey whisky caramel / chive // \$22
- MARLBOROUGH OYSTER** / shallot / vinegar // \$6.50 (SUBJECT TO AVAILABILITY)

MAINS //

- COAL ROASTED FISH OF THE DAY** / lemon beurre blanc / herbs / caper // \$40 ₧
- CANTER VALLEY DUCK** / celeriac / maple syrup / pickled berries / roasted chicken jus // \$42 ₧
- OYSTER MUSHROOM** / preserved lemon emulsion / truffle / charred seasonal vegetable // \$38 ₧ ☐
- SHORT RIB** / onion puree / date / wild rice / onion petals / jus // \$44 ₧ ☐
- SOUS VIDE LAMB RUMP** / fermented garlic / oyster mushroom / merlot jus // \$42 ₧

SIDES //

- MAKIKIHI FRIES** / rosemary salt / truffle mayo // \$15 ₧ ☐
- BEETROOT SALAD** / charred mandarin / pedro ximenez sherry / goat cheese // \$18 ₧ ☐
- BUTTER MASH** / jus / chive // \$18 ₧
- PROHIBITION MAC & CHEESE** / pork belly lardons // \$22 ☐
- CONFIT PARSNIP** / village press olive oil // \$18 ☐ ☐ ☐
- CHARRED SEASONAL VEGETABLE** / spiced feta / sherry dressing / truffle mayo // \$18 ☐

HOUSE CUTS //

Large cuts to share or for the hungry. House cuts are aged between 60 and 90 Days and will vary in weight. All served with butter and jus. Please ask your server for today's weights and age times. House cuts are subject to availability.

20-30 DAY DRY AGED RIBEYE / 250g // \$45
Highly marbled steak known for its rich, buttery and beefy flavour while not being overly tough.

TOMAHAWK / 500-850g // \$23 per 100g
The "dinosaur" steak: a Rib Eye grilled on the bone for maximum flavour.

T-BONE / 500-850g // \$21 per 100g
A well-marbled cut consisting of the flavorful sirloin and the tender fillet, connected by the telltale T-shaped bone and cut from the front end of the short loin.

BUTTERS & SAUCES //

OPTION 1

TARRAGON / CULTURED BUTTER //
FERMENTED PEPPER SAUCE //

OPTION 2

CONFIT GARLIC / HERB / BUTTER //
MERLOT JUS //



ORA KING

HARBOUR FISH



\$90 PER HEAD

CHEF'S SELECTION MENU

\\ ENTREE //

TRUFFLE PULL APART BREAD // fermented honey butter / sea salt //

CRISPY CAULIFLOWER // apple dressing / almonds // GF, DF

ORA KING SALMON WINGS // fermented chili / puffed grains // DF, GF

BEEF CROQUETTES // sesame seed crumb / smoked gochujang mayo // DF

\\ MAIN //

OYSTER MUSHROOM // silken tofu / preserved lemon emulsion / puffed rice
/ truffle // V, DF, GF

SHORT RIB // onion puree / date / onion petals / jus // GF
served W/ BUTTER MASH // chives / merlot jus //

COAL ROASTED FISH // lemon beurre blanc / herbs / capers// GF

DRY AGED RIB EYE // wholegrain fermented mustard butter / merlot jus//
Dry aged between 20 and 30 Days
served W/ BEETROOT SALAD // charred mandarin / sherry vinagarette /
goats cheese / seeds // GF, DFO

\\ SERVED WITH //

PROHIBITION MAC & CHEESE //

MAKIKIHI FRIES // rosemary salt / truffle mayo // GF, DF

\\ DESSERT //

Dessert Board/ GF , DF option

PROHIBITION SMOKEHOUSE

SIGNATURE COCKTAILS - \$24

Oyster Shell Martini

Salty - Mineral - Aquatic

Oyster shells, vodka, limoncello, aperitif, pickled shallot brine air foam, sunflower lecithin, salted lemon caviar.

PBJ Sandwich

Sweet - Fun - Nostalgic

Peanut butter whiskey, blackcurrant liqueur, berry compote, lemon juice, Coconut milk. Savoiardi biscuit, peanut butter, raspberry jam and fresh mint.

Mango Chilli Margarita

Sour - Zesty - Spicy

Reposado tequila, lime juice and mango puree, coconut milk, stewed rhubarb and chilli egg white foam and smokey paprika salt

Brown Butter Walnut Old Fashion

Umami, Deep, Opulent

Caramelized butter bourbon, Pain au chocolat, Black walnut bitters, Chocolate milk, walnuts and honey comb.

Negroni Arabica

Bitter - Deep - Intense

Gin, coffee rinds, Campari, Sweet Vermouth, PX Sherry, flat white cold foam

Classic cocktails available on request ask our friendly wait staff

BEER/CIDER

ON TAP

Heineken \$15

Heineken Silver \$15

Tuatara Regenerate Pilsner \$15

Tuatara Hazy Pale Ale \$15

Monteiths Crushed Apple Cider \$13

BOTTLE

Monteiths Black \$12

Heineken 0.0% \$12

Heineken Light (2.5%) \$12

WINE

SPARKLING

Veuve Clicquot Brut \$25 / - / \$145

Moët & Chandon Imperial \$130

G.H Mumm Grand Cordon Rosé \$180

G.H Mumm Cordon Rouge \$150

Daniel Le Brun Rosé \$14 / - / \$82

WHITE

Vavasour Chardonnay \$17 / \$57 / \$83

Roaring Meg Chardonnay \$16 / \$53 / \$78

Roaring Meg Sauvignon Blanc \$14 / \$47 / \$68

Te Kairanga Sauvignon Blanc \$15 / \$50 / \$72

Wither Hills Early Light \$11 / \$36 / \$55

Sauvignon Blanc (9.5%)

Opawa Pinot Gris \$13 / \$43 / \$63

Roaring Meg Pinot Gris \$14 / \$47 / \$68

Te Whare Ra Dry Riesling \$14 / \$47 / \$68

Te Kano Life Reisling \$17 / \$57 / \$83

Te Kano Rosé \$14 / \$47 / \$68

Mt Difficulty Rosé \$14 / \$47 / \$68

RED

Morton Estate Merlot \$12 / \$40 / \$58

Huntaway Merlot Cabernet \$13 / \$43 / \$68

Huntaway Syrah \$13 / \$43 / \$68

Pepperjack Shiraz \$15 / \$49 / \$73

Roaring Meg Pinot Noir \$16 / \$53 / \$78

Te Kano Life Pinot Noir \$18 / \$60 / 88

GLASS / CARAFE / BOTTLE

NON-ALCOHOLICS

Antipodes Sparkling Water 1L \$12

FLAVORED SODAS / MOCKTAILS \$12

Blood Orange Soda, Watermelon Soda,

Passionfruit Soda

SOFT DRINKS \$5

Coke, Coke no sugar, Lemonade, Ginger Ale, Tonic, Raspberry, Soda

Ginger beer \$8

JUICES \$6

Apple, Orange, Cranberry, Pineapple

PROHIBITION SMOKEHOUSE

COGNAC/BRANDY

Hennessy VS \$14
Hennessy VSOP \$18
Hennessy XO \$50
Martell Cordon Bleu \$42
Martell VS \$15
Martell XO \$50
St Remy VSOP (Brandy) \$15

WHISKY

LOWLANDS

Glenkinchie 12Y \$18

HIGHLANDS

Oban 14Y \$20
Glenfarclas 21Y \$28

SPEYSIDE

Glenlivet Founders Reserve \$16
Glenlivet 12Y \$14
Cragganmore 12Y \$16
Aberlour A'bunadh \$23
Aberlour 12Y \$16

ISLAY

Caol Ila 12Y \$16
Caol Ila Signatory 2009 \$19
Caol Ila Distillers Edition \$23
Lagavulin 16Y \$25
Laphroaig Quarter Cask \$18
Laphroaig 10Y \$14

OTHERS

Johnny Walker Black \$14
Johnny Walker Double Black \$16
Glenfiddich 12Y \$15
Canadian Club \$13
Canadian Club Spiced \$14

RYE/BOURBON

Wild Turkey Bourbon \$12
Wild Turkey Rye \$14
Wild Turkey Rare Breed \$19
Maker's Mark \$14
Bulleit \$16
Makers Mark 46 \$16

RUM

Appleton's Estate \$12
Appleton's 12Y \$15
Appleton's 21Y \$36
Bacardi Superior \$13
Bacardi 8 Anos \$16
Diplomatico \$16
Kraken Black Spiced \$14
Sailor Jerry's Spiced \$13
Bacardi Oakhart Spiced \$13

GIN

Tanqueray \$12
Tanqueray Ten \$16
Bombay \$14
Hendricks \$16
Haymans Sloe Gin, Old Tom \$14
Scapegrace \$15
Glendalough (Irish) \$14
Cardrona Source \$15
Cardrona Bourbon Barrell Aged \$18
Four Pillars \$14
Malfy Range \$14
Slipsmith V.J.O.P \$16
Strange Nature \$14
Gordon's Pink Gin \$12
Lind & Lime Gin \$15