

PRAVDA

D I N N E R

T O B E G I N

Hand crafted bread, Pravda butter, extra virgin olive oil & aged balsamic	- 12
Game chips, Szechuan spice, kimchi aioli	- 10
Marinated olives	- 10
Freshly opened oysters, shallot vinegar, lemon	- POA

E N T R É E S

Forever changing bruschetta	- 16
Caesar salad, anchovy, pancetta, slow cooked egg, parmesan	- 20
Forever evolving soup that is inspired by the seasons	- 16
Grass-fed diced beef tartare, soft and cured egg, hot sauce	- 22
Szechuan pepper squid, saffron and lime mayo, lemon	- 20
Big Glory Bay Salmon, roasted & pickled beetroot, labneh, baby gem Lettuce,	- 22
Seared Atlantic scallops, sautéed potato, black pudding, black garlic, squid ink mayo	- 30
Paprika roasted cauliflower, curried cauliflower puree, watercress salad, orange vinaigrette	- 18
Crumbed lamb sweetbreads, salsa verde, pistachio & preserved lemon	- 20

M A I N S

Market catch, 'forever evolving'	- POA
Fried buttermilk and chipotle chicken, brown butter mash, purple slaw	- 32
Long Island pumpkin risotto, fried halloumi, basil and pumpkin seed pesto	- 32
Grilled pork scotch, pear puree, roast parsnip, watercress	- 34
Kasundi braised beef cheek, turmeric roast potato, silver beet, crispy chick peas	- 34
Hawkes Bay lamb cutlets, kumara, basil, Brussel sprout, labneh, fig puree	- 38

S I D E S

Steak fries -10	JSH creamed spinach - 10
Truffle fries - 12	Steamed market greens, garlic, chilli - 11
Brown butter mash, truffle jus - 12	Roast Brussels sprouts, bacon, macadamia - 10
Baked candied kumara, pecans -12	Roasted field mushrooms - 10
Pravda's onion rings - 10	Wild rocket, shaved pear, walnuts, manchego, balsamic -11

PRAVDA

CUTS

PRAVDA SIGNATURE

WET AGED OCEAN BEEF RIBEYE ON THE BONE

150 day grain finished and 21 day wet aged

King's Cut 450g - 63

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 - 52
Darling Downs Eye Fillet 200g, AU - 51
First Light Scotch 300g, NZ - 53

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 - 42
Scotch Fillet 300g - 51
Sirloin 300g - 51

TAUPO BEEF

Angus Charolais cross by breed and entirely grass fed. The meat is aged for three weeks to improve tenderness. Sharon and Mike Barton, the founders, continue to strive for more sustainable practises in farming and lead the way to excellence

Taupo Beef eye fillet 180g - 40
Taupo Beef Sirloin 300g - 38

LARGE CUT

This steak is 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 - 16/100g

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