

Entrees/Starters

Garlic Bread (V)	\$6
Cheesy Garlic Bread (V)	\$8
Iceberg Wedge (V no bacon) <i>Served with cherry tomatoes, bacon and blue cheese</i>	\$10
Beef Mulligatawny <i>A lightly spiced beef and rice soup from the days of the old British Raj. A Tony's classic.</i>	\$12
Seafood Chowder <i>A delicious creamy feast of seafood. One of our star attractions, unchanged in nearly 30 years.</i>	\$16
Prawn Cocktail <i>An old favourite, tasty prawns served chilled with thousand island dressing.</i>	\$15
Prawn Cutlets <i>My dad's favourite; crumbed prawns fried to a golden brown and served with tartare.</i>	\$14
Deep Fried Camembert (V) <i>Retro decadence. Creamy NZ camembert cheese, crumbed, deep fried and served with crackers and a peach and mango chutney.</i>	\$15
Crispy Calamari <i>Deep fried squid rings with a gentle lemon pepper crumb. Served with aioli.</i>	\$14
Crumbed Scallops <i>A classic. Decadent scallops, crumbed and deep fried to a golden brown.</i>	\$16
Buffalo Chicken Wings <i>Chicken wings smothered in a Kiwi take on a Louisiana style hot sauce. Served with a mellow blue cheese dressing. Either half or full dozen.</i>	\$14 / \$22
Loaded Fries <i>Our classic fries topped with slow cooked beef, shallots, jalapenos, coriander and a spiced cheese sauce.</i>	\$12
Beef and Béarnaise Skewers <i>Three skewers of tender eye fillet steak, drizzled with béarnaise and a sweet balsamic reduction.</i>	\$15
Clevedon Oysters (As available) <i>Fresh Clevedon oysters, served au natural at \$2 a pop. Don't want to commit to a dozen, why not just try one... or three or however many you like?</i>	\$2

Dessert Treats

Hot Apple Pie \$14 <i>The classic. Lovingly homemade and served with vanilla ice cream and anglaise sauce.</i>
Dolche Vita \$14 <i>Layers of cappuccino, chocolate and hazelnut ice cream atop a chocolate sponge base.</i>
Chef's Cheesecake \$14 <i>Ever changing but always yummy.</i>
Chocolate Hot Pot \$12 <i>A single serve chocolate cake with berry coulis base, drizzled with a rich chocolate sauce... its chocolaty and saucy.</i>
Pavlova Smash \$12 <i>A modern twist on the classic Kiwi dessert (don't listen to those Australians). Pavlova, berries and whipped cream. Kiwi as.</i>
Brandy Snaps \$12 <i>A retro dessert treat served with lashings of whipped cream.</i>
Pecan Pie \$14 <i>Back by popular demand. Served with gooey caramel sauce and a scoop of salted caramel ice cream.</i>
Crème Brulee \$14 <i>A classic French dessert with baked custard topped with a crispy caramelised sugar top.</i>
Classic Ice cream Sundae \$12 <i>Three scoops of creamy vanilla ice cream served with your choice of berry, caramel or chocolate sauce. Classic.</i>



Special Coffees

Affogato \$18 <i>2 scoops of creamy vanilla ice cream topped with a double shot of espresso and finished with your choice of Baileys, Kahlua or Frangelico. The perfect combo.</i>
Baileys Hot Chocolate with Ice Cream \$18 <i>An adults only hot chocolate, with a scoop of vanilla ice cream and a double shot of Baileys to give it a kick.</i>
Volcano Coffee (Kahlua, brandy, Frangelico) \$15
The Tony's (Whisky, Cointreau, Baileys) \$15
Irish Coffee (double shot of Irish whisky) \$14

We also have a wide range of whisky, cognac and other spirits and liqueurs available

Auckland's
Original Steakhouse

Main Meals

*Most of our main meals are served with **thick cut fries** and a choice of either **green garden salad** or an **ever changing vegetable option**.*

Seafood Selection

Fish of the Day \$36
Fresh from the oceans around our beautiful island nation, changing daily but always tasty.

Old Fashioned Fish and Chips \$33
Fish and chips how they should be - beer battered and golden brown, with a little salad to complete the meal.

Crispy Skin Salmon with Citrus Hollandaise \$38
Perfectly cooked salmon fillet with a gentle citrus hollandaise. Fish at its finest.

Crumbed Scallops \$38
A classic. Decadent scallops, crumbed and deep fried to a golden brown.

Seafood Trio \$36
A selection of seafood treats; crispy calamari, battered prawn tails and crumbed scallops served with fries and a smile.

The Seafood Platter \$45
A seafood feast fit for a king. Hot and cold delicacies including pan fried scallops, king prawns, calamari, slipper lobster, oysters, steamed mussels and fresh salmon sashimi.

Chef's Specials

Sticky Pork Ribs \$36
Big ones with plenty of meat on the bones covered in a rich rib sauce with notes of sweet soy, garlic and maple. Go on get your hands dirty.

The 'Ugly' Burger \$26
Quantity AND quality. A 300 gram minced patty of our aged steak with caramelised onion, streaky bacon, camembert, gherkin and of course lettuce and tomato all stacked in an oversized bun. Served with fries, aioli and a beetroot relish.

Roasted Lamb Rump \$36
Luscious New Zealand lamb marinated with garlic, rosemary and pomegranate molasses complimented with a mint sauce.

Lamb Shanks \$34
Two tender lamb shanks slow cooked in a piquant sweet and sour sauce, served atop a creamy kumara and potato mash.

Lamb French Cutlets \$44
The perfect lamb dish. Rack of lamb, individually sliced, cooked pink and tender and served with a delicious minted bearnaise.

Tonys Famous Steaks

Our beef is all farm raised and aged a minimum of 28 days

Fillet Steak \$37
The original 'melt in your mouth' steak. Approx 220 grams of tender, lean eye fillet steak cooked to perfection.

Fillet Bearnaise \$39
The tender eye fillet made even better with a topping of herbaceous buttery béarnaise sauce.

The Italiano \$38
Tender eye fillet nurtured in our special Tony's marinade to bring out extra flavour.

Pepper Steak \$39
For the pepper lovers... Tender eye fillet with a cracked pepper crust, topped with a brandy pepper sauce.

Caper Steak \$39
Tender eye fillet stuffed with capers and rich blue cheese. Cut into it and let the flavours flow out.

Fillet Mignon \$39
Tender eye fillet wrapped in streaky bacon and smothered in a homemade creamy mushroom reduction. One of our most requested steaks.

The Pacific Steak \$39
This one is something special; Tender eye fillet stuffed with crab meat, topped with grilled prawns and finished with our beautiful béarnaise sauce.

Schaslick Marinara \$39
Pieces of tender eye fillet skewered with sweet gherkin and scallops wrapped in streaky bacon. A wonderful mix of what we do best.

The Carpet Bag \$39
An old favourite; tender eye fillet stuffed with juicy oysters. A potent mix.

Scotch Fillet \$37
A larger cut, at approx 350 grams, the scotch fillet is a perfect mix of flavour and tenderness. While not as lean as the eye fillet, its gentle marbling of fat provides extra flavour.

Scotch Béarnaise \$39
Tasty scotch fillet topped with our herbaceous béarnaise sauce.

Tony's Original \$38
Tasty 350 gram scotch fillet made even better with our special Tony's marinade... It's our namesake so you know it has to be good.

Rump Steak \$35
Approx 350 grams, full of flavour, marinated in our special Tony's marinade.

T Bone \$39
For the bigger appetites. One steak with two cuts of meat - The T-bone has sirloin and eye fillet intersected by a T shaped bone (guess how it got its name?). Minimum of 400 grams.

The Grande \$58
For those who demand the biggest. Guaranteed 600 grams of marinated scotch fillet. This one shouldn't leave you hungry.

Pasta

Spaghetti Bolognese with Rocket and Parmesan \$30
Possibly the first ever item on the Tony's menu and still going strong. A classic with a little rocket to spice it up.

Mushroom Fettuccine (V) \$30
Delicately flavoured ribbon pasta atop delicious garlic infused portobello mushrooms gently cooked in basil pesto and drizzled with a sweet balsamic reduction.

Seafood Pasta \$32
The best the ocean has to offer - mussels, prawns, calamari and scallops, cooked in a rich tomato sauce with fresh herbs and lemon, gently folded into ribbon pasta.

Salads

Warm Lamb Salad \$30
Sliced New Zealand lamb served medium rare, atop fresh greens, couscous and minted yoghurt.

Tuscan Chicken Salad \$28
Slices of lightly spiced chicken breast served atop a garden salad with cherry tomatoes, capsicum and feta.

Mediterranean Haloumi Salad (V) \$26
Crumbed fried haloumi served atop fresh garden salad greens with capers, olives, mint, cucumber couscous and toasted seeds. Served with a beetroot relish.

Sauces

Mushroom Sauce	\$6
Brandy Pepper Sauce	\$5
Port Wine Jus	\$3
Béarnaise Sauce	\$5

Sides

Fried Onions	\$4
Fried Egg	\$2
Green Garden Salad	\$6
Side Vegetables	\$6
Potato and Kumara Mash	\$6
Side Fries	\$6
Parmesan Truffle Fries	\$9