## **Entrees/Starters**

\$9

\$10

Garlic Bread (V)

Cheesy Garlic Bread (V)

Seafood Chowder  A delicious creamy feast of seafood. One of our star attractions, unchanged in nearly 30 years.	\$18
Prawn Cocktail An old favourite, tasty prawns served chilled with thousand island dressing.	\$18
Deep Fried Camembert (V) Creamy NZ camembert cheese, crumbed, deep fried and served with tasty cracket	<b>\$17</b> ers.
Crispy Calamari Deep fried squid rings with a gentle lemon pepper crumb. Served with aioli.	\$18
Crumbed Scallops A classic. Decadent scallops, crumbed and deep fried to a golden brown.	\$19
Buffalo Chicken Wings 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.	3 / \$30
Beef and Béarnaise Skewers Three skewers of tender eye fillet steak, drizzled with béarnaise and a sweet balsamic reduction.	\$18
Italian Meatballs Four tasty meatballs made from our prime Tony's beef mince, served with a	\$16
special spiced Italian tomatoe sauce. Additional skewer (two meatballs)	\$8
Clevedon Oysters (As available) \$2.50 Fresh Clevedon oysters, served au natural at \$2.5 a pop. Don't want to commit to a dozen, why not just try one or three or however many you like?	Each
Main Moale	
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# Tonys Famous Steaks Our beef is all farm raised and aged a minimum of 28 days

Fillet Steak The original 'melt in your mouth' steak. Approx 220 grams of tender, lean eye fillet steak cooked to perfection.	\$46
The Italiano Eye fillet nurtured in our special Tony's marinade to bring out extra flavour.	\$47
Pepper Steak For the pepper lovers eye fillet with a cracked pepper crust, topped with a brandy pepper sauce.	\$48
Caper Steak Eye fillet stuffed with capers and rich blue cheese. Cut into it and let the flavours flo	<b>\$47</b> w out.
Fillet Mignon Eye fillet wrapped in streaky bacon and smothered in a homemade creamy mushroom reduction.	\$47
The Pacific Steak Tender eye fillet stuffed with crab meat, topped with grilled prawns and finished with our beautiful béarnaise sauce.	\$49
The Carpet Bag An old favourite; tender eye fillet stuffed with juicy oysters. A potent mix.	\$49
Scotch Fillet 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.	\$47
Tony's Original Scotch fillet made even better with our special Tony's marinade It's our name sake so you know it has to be good.	\$48
Rump Steak Approx 350 grams, full of flavour, marinated in our special Tony's marinade.	\$41
<b>T Bone</b> 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.	\$45
The Grande For those who demand the biggest. Guaranteed 500 grams of marinated scotch fill. This one shouldn't leave you hungry.	<b>\$69</b> let.
Sauces	
Port Wine Jus	\$5
Brandy Pepper Sauce	\$7
Béarnaise Sauce	\$7
Mushroom Sauce	\$7

Please let us know if you have and food allergies. A seperate menu is available for those with Gluten Sensitivity.

## Seafood Selection

Fish of the Day

restribilitine occars around our beautiful island riation, changing daily but always	iasiy.
Old Fashioned Fish and Chips Fish and chips how they should be - beer battered and golden brown, with a little salad to complete the meal.	\$36
Crispy Skin Salmon with Citrus Hollandaise Perfectly cooked salmon fillet with a gentle citrus hollandaise. Fish at its finest.	\$46
The Seafood Platter A seafood feast fit for a king. Hot and cold delicacies including pan fried scallops, king prawns, calamari, oysters, steamed mussels and fresh salmon sashimi.	\$59
Pasta & Salads	
Spaghetti Bolognese with Rocket and Parmesan Possibly the first ever item on the Tony's menu and still going strong. A classic with a little rocket to spice it up.	\$36
Mushroom Fettuccine (V) Delicately flavoured ribbon pasta atop delicious garlic infused portobello mushrooms gently cooked in basil pesto and drizzled with a sweet balsamic reduction.	<b>\$38</b>
Seafood Pasta 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	\$45
Warm Lamb Salad Sliced New Zealand lamb served medium rare, atop fresh greens, couscous and minted yogurt.	\$40
Seared Beef Salad  Our tender eye fillet steak, seared, and served atop fresh greens, sprinkled with feta and drizzled with a creamy balsamic vinaigrette.	\$40
Roast Vegetable Salad (V) A roasted vegetable medley served atop fresh garden salad greens with feta, coucous and toasted seeds. Served with a beetroot relish.	\$34
Classic Caesar Salad  A steakhouse regular. A lighter option combining romaine salad topped with	\$26
croutons, parmesan and a homemade Caesar dressing. Add chicken or bacon Chicken and bacon combo	\$33 \$36
Sides	
Fried Egg	\$3
Green Garden Salad	\$9
Side Vegetables	\$9
Creamy Potato Mash	\$9
Thick Cut Fries	\$8

\$42

#### Tony's Wellesley Street

#### Auckland's Original Steakhouse a Kiwi icon for over 60 years

Back in the early 1960s when a wide-eyed young restauranteur named Tony White arrived in Auckland. He was amazed to see that the central city had only 4 restaurants, and he very quickly set about to change that.

He opened Tony's Wellesley Street in this very location on the 16th of February 1963 as a small Italian restaurant with a cosy 'English pub' décor. Very early on he added a steak to sit amongst the pasta dishes and suddenly the queues were out the door for 'Tony's famous steak'. Cleverly he added more steak options and Tony's become Auckland's Original Steakhouse. After a 2 year battle to get a liquor license – the council at the time were of the opinion that there were already 2 licensed restaurants in Auckland, why do we need another? – Tony's became the restaurant you know and love now.

A place for everyone, where office workers and visiting rock stars can dine side by side nestled in cosy booths. A place that tourists seek out on their travels and locals choose to celebrate milestone moments with family and friends.

Kenn Henderson bought the restaurant off Tony in 1978 and has been the driving force behind the restaurant for the last 40 odd years, always staying relevant but never forgetting our long and full history.

We are proud that Tony's is such an important part of the patchwork of Auckland's dining scene... that this is the spot so many people had first dates, secret rendezvous, and wonderful family celebrations. People are dining here whose grandparents flirted here in their youth and whose parents brought them here as kids. We are happy to have looked after 3 generations of Aucklanders, and we look forward to looking after many more.

Thank you for choosing to have a Tony's experience and becoming part of this rich history.

Here's to many more years, and many more stories.

