GOOD FOOD | FEELS GOOD

Our menu is guided by the flavours of the Mediterranean basin, stretching from Spain to North Africa, where fire, seafood and seasonal produce sit at the heart of everyday dining.

Sunfire is a celebration of fresh seafood, premium steak and quality local produce. It's honest food, cooked thoughtfully.

Snacks

Cheese Balls (4 pcs) 8

Seasonal Oysters ½ Dozen 40 | Dozen 80
Natural with lemon, mignonette

Potato Rosti 16
Salmon caviar, smoked crème fraîche, chives

Taquitos (2 pcs) 16
Fresh salmon, avocado, chilli, spring onion

Crayfish Roll 35
Chatham Island crayfish, lemon, toasted brioche bun

St. Louis Pork Ribs 29
Basted, charred, kumara crisps

Entrées

Mozambique Prawns 28
Prawns, peri peri cream, puffed rosemary rice

Kingfish Crudo 32
Yuzu, mandarin, chilli, grapes, pickled shallots

Burrata 30
Spiced tomato, green olives, walnuts, aged balsamic, sourdough

Arrow Squid 28
Polenta-spiced squid, roasted tomato sauce, chilli crunch

Mushroom Parfait 28
Wild mushrooms, sourdough

Mains

Sunfire Market Seafood 44
Prawns, clams, market fish, bacon, velouté

Akaroa King Salmon 46
Roasted tomato sauce, citrus fennel, charred lemon

Corn-fed Chicken 42
Pearl barley risotto, green pea, black garlic cream

Free-Range Pork Belly 46
Crackling, caramelised apple, fennel, grape, celery, jus

Potato Gnocchi 38
Wild mushrooms, shallots, spinach, hazelnuts, truffle

Canterbury Duck 48
Braised leg, roasted breast, smoked kumara, mandarin, broccolini, jus

Beef and Cheese Burger 32
House-ground beef, red onion, pickle, tomato, cos, roasted tomato ketchup, Sunfire fries

\+ Fried Egg 4
Smoked Bacon 4

Sides for the Table

Roasted beetroot, maple, hazelnut gremolata, lemon 16

Sunfire Fries, parmesan, truffle mayo 16

Sunfire potato puree with jus 16

Leafy Green Salad, parmesan, chardonnay dressing 16

Charred cabbage, tahini, walnuts, raisins 16

Courgette, ricotta, pine nuts, mint 16

Sunfire signature dishes are marked in orange.

Josper-Fired Steaks

All our steaks are handpicked, aged for 55 days and graded MBS 4+

Served with baby leaf spinach and smoked tomato

200g Eye Fillet 58

250g Sirloin 59

300g Ribeye 68

\+ Select a sauce 6 ea
Red wine jus
Chimichurri
Sunfire mushroom sauce
Garlic butter
Truffle cream sauce
Café de Paris

Steak Upgrades

Mushroom Parfait 10

Half Chatham Island Crayfish Tail 45

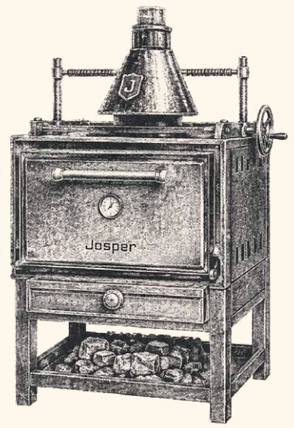
Skull Island Prawns (3 pcs) 22

THE JOSPER OVEN

Originally built in Catalonia, Spain, in 1969, the Josper combines the intensity of a charcoal grill with the control of an enclosed oven.

Its exceptional heat seals in moisture while creating beautifully charred textures and a distinctive smoky flavour, bringing added depth to everything from seafood and meat to vegetables.

Natural Charcoal | Intense Heat



Sharing

Best enjoyed together – these dishes are designed for two people to share.

Lamb Oyster Shoulder 120
Slow roasted, Sunfire potato puree, salsa verde, seasonal vegetable, jus

Ribeye on the Bone 18 per 100g
Served with baby leaf spinach and smoked tomato. Choose one side dish and a sauce

Sunfire Seafood Tower 225

A curated selection of the ocean's finest – fresh, generous and designed to share.

Fresh Seasonal Oysters
Natural with lemon, mignonette

Taquitos
Fresh salmon, avocado, chilli, spring onion

Skull Island Prawns
Chilled, with Marie Rose sauce

Arrow Squid
Polenta-spiced squid, roasted tomato sauce, chilli crunch

Chatham Island Crayfish Tails
Garlic butter

Mozambique Prawns
Peri peri cream

Green-lipped Mussels
Creamy dill sauce

Beer-battered Snapper
House tartare



Some dishes are subject to change due to seasonal availability. Your waiter will advise.

SEE YOU FOR BREAKFAST

As the evening winds down, tomorrow begins with breakfast in the morning sun. From your first coffee to something fresh from the kitchen, Sunfire is here to ease you into the day.