



21 days is named after the process of aging Beef, we have our own aging safe and you are welcome to view the meat as it is being aged. Steaks are traditionally aged for 21 through to 28 days. We have chosen 21 days as our preferred aging process. Our chefs have worked with the best produce and know about serving quality produce. Their knowledge and skills will deliver this community tantalizing flavours for your taste buds, and our service team a fun professional environment. Once you meet us you'll meat the difference, plus become part of our VIP club and be rewarded to enjoy top dining experiences.

PLEASE REGISTER YOUR DETAILS or SCAN the QR CODE for CONTACT TRACING



Catering for Browns Bay
Birthdays, Anniversaries, Corporate Function & Dinners

Winter Trading Hours
Tuesday ~ Sunday from 9am

Breakfast, Lunch & Dinner
Online Orders
www.21days.co.nz/order-online

STARTERS	\$
Local Artisan Bread (GF option available) with truffle mascarpone, olive oil & balsamic vinegar	10
Chicken Liver Pate with orange & marsala jam & wholegrain toast	17
Mushroom Arancini with chipotle mayo, parmigiano reggiano & serrano ham	19
Fried Calamari served with sriracha mayo & kimchi salad	20
Classic Steak Tartare Angus Pure Eye Fillet, capers, smoked tabasco, parmesan cheese, cured egg yolk & old bay potato chips	23
Char-grilled Duck Sausage served with char-grilled capsicum, red onion, mozzarella mash & aged balsamic vinegar	23
Satay Chicken Salad coriander, lime, cucumber, mix lettuce, red onion, red capsicum,	20
Classic Caesar Salad (GF option available) cos lettuce, streaky bacon, sourdough croutons, parmesan cheese, anchovy & poached egg- add chicken or prawns	20 8.5
Whole Prawns (DF) served with mild Thai sauce, on ciabatta, pickled oni	23
SOUPS	\$
Soup of the Day served with toasted ciabatta	18
Seafood Chowder cream based chowder with green lipped mussel, clams, prawn cutlet, squid, fish of the day, bacon, spinach & toasted garlic bread	25

GST INCLUSIVE
ONE ACCOUNT PER TABLE
GRATITUDE IS APPRECIATED
ORDER-ONLINE www.21days.co.nz/order-online

STEAKS (All Steaks are GF / DF)		\$																		
<p>We find the best quality and the finest of beef around New Zealand & Australia. Served with a complimentary sauce, garnished with gourmet roasted potatoes & a vine ripened tomato</p>																				
<p>Savannah Eye Fillet Fine marbled Angus Beef grown on the lush green rolling hills of NZ. Feeds on rich NZ pastures, enhancing consistent flavours and marbling. (Recommended Medium Rare)</p>	180g	41																		
<p>Handpicked Scotch Fillet Angus beef feeds on the rich pastures of the South Island and wet aged for no less than 55 days. This brand has 4+ marbling which gives it flavour, tenderness and succulence qualities. Scotch Fillet has a good amount of fat content and when cooked well creates intense flavours</p>	300g	53																		
<p>Black Angus Pure Sirloin New Zealand Black Angus feeds on rich green NZ pastures. Good consistent flavour and marbling</p>	300g	41																		
<p>Black Angus Rump Steak Angus beef feeds on the rich grasslands of the South Island and finished on 90 days of grain. This creates a superb combination flavour from pasture, marbling and texture created by a grain diet. Rump steak is a very flavourful and has a good fat content</p>	300g	37																		
<p>Hawke's Bay Lamb Rump New Zealand's finest lamb, served medium unless requested for more cooking</p>	250g	37																		
SHARING STEAKS ask for the available weights		\$																		
Served with 2 complimentary sauces, rocket salad & steakhouse chips																				
<p>Florentine T Bone Steak NZ Pure Black Angus beef grass feed and grain finished for 80 days. Dry aged for 21 days.</p>	per 100g	11																		
<p>Black Angus Rib Eye Bone In Australian bred and reared Pure Black Angus Beef. 150 days Grain Fed. Dry aged for 21 days. High level of marbling & flavour.</p>	per 100g	14																		
<p>Black Angus Tomahawk Australian bred and reared Pure Black Angus Beef. 150 days Grain Fed. Dry aged for 21 days. High level of marbling & flavour.</p>	per 100g	15																		
<p>Lake Taupo 1kg Beef Rib on the Bone NZ Beef grass fed, which has been slow cooked for 24 hours in herbs & cooking liquid. A perfect sharing meal, which melts off the bone, tender and scrumptious.</p>	1 kg	89																		
SAUCES FOR THE STEAKS		\$																		
Choose a complimentary sauce with any steak option. You can choose additional sauces																				
<p>Béarnaise (GF) TCH Béarnaise (GF) Brandy & Peppercorn sauce Horseradish Creamy Mushroom sauce Spinach Blue Cheese sauce (GF) Red Wine Jus (GF, DF) Cafe de paris butter Whiskey BBQ Sauce (DF)</p>	each	3																		
<p>Up Size to Surf & Turf add Garlic Butter Whole Prawns</p>		19																		
WAGYU MENU 和牛。		\$																		
JAPANESE																				
<p>Zenoh Wagyu Sirloin or Scotch Fillet 100% Pure Wagyu Marble Score A5. Ask staff to see what is available today</p>	per 100g	69																		
NEW ZEALAND																				
<p>NZ First Light Wagyu Scotch grass fed with marble score 4 - 6</p>	250g	63																		
AUSTRALIAN																				
<p>Wagyu Hanging Tender from Queensland grain feed with marble score 5 - 6</p>	200g	53																		
CHEF'S CHOICE WAGYU		\$																		
Ask our staff about the daily chef's choice		POD																		
<table border="1"> <thead> <tr> <th>Wagyu Grading</th> <th>NZ/Aus</th> <th>Japan</th> </tr> </thead> <tbody> <tr> <td>very best with high marbling/fat 21%</td> <td>10-12</td> <td>A5</td> </tr> <tr> <td>high marbling/fat 17- 19%</td> <td>7-9</td> <td>A4</td> </tr> <tr> <td>medium level of marbling/fat 8 - 14%</td> <td>4-6</td> <td>A3</td> </tr> <tr> <td>medium low level of marbling/fat 3 - 7%</td> <td>2-3</td> <td>A2</td> </tr> <tr> <td>low level of marbling/fat 1%</td> <td>1</td> <td>A1</td> </tr> </tbody> </table>			Wagyu Grading	NZ/Aus	Japan	very best with high marbling/fat 21%	10-12	A5	high marbling/fat 17- 19%	7-9	A4	medium level of marbling/fat 8 - 14%	4-6	A3	medium low level of marbling/fat 3 - 7%	2-3	A2	low level of marbling/fat 1%	1	A1
Wagyu Grading	NZ/Aus	Japan																		
very best with high marbling/fat 21%	10-12	A5																		
high marbling/fat 17- 19%	7-9	A4																		
medium level of marbling/fat 8 - 14%	4-6	A3																		
medium low level of marbling/fat 3 - 7%	2-3	A2																		
low level of marbling/fat 1%	1	A1																		

MAINS	\$
Market Fish (GF option available) please ask your server	POD
Tiger Fish & Chips (DF) Tiger beer battered fish with steakhouse fries, house pickled vege & wasabi tartare sauce	24
Wagyu Burger (GF option available) NZ wagyu beef patties, cos lettuce, tomato, beetroot & horseradish relish, Whiskey BBQ Sauce, onion ring & steakhouse fries	27
Chicken Roulade stuffed with truffle chicken mousse, roasted pumpkin & cream cheese puree, old bay roasted potatoes, tomato & red wine jus	39
Belly & Prawn (GF) crisp skin pork belly with sautéed prawns, orange kumara purée, green apple jelly, pickled onion & citrus chilli jam	41
Mushroom Gnocchi served with selection of mushrooms, pinenuts, crispy sage finished with truffle oil & parmigiano-reggiano	34

We are happy to accomodate dietary requirements please let your server know

SIDES	\$
Mashed Potato (GF) / agria potato, butter & cream - add Truffle Paste	9 1
Rocket Salad (GF, DF optional) / manchego cheese, olive oil & aged balsamic	9
Roasted Beetroot Salad (GF) / candied walnut & goats cheese	9
Greens of the day (GF) / seasonal	9
Steakhouse Fries (GF) / with herb salt	9
Creamy Spinach (GF) / finished with nutmeg	9
Onion Rings / with aioli or chipotle mayo	10
Cauliflower Salad / sweetcorn, cucumber, black bean, chickpeas, mint, moroccan dressing	10
Polenta Chips / with chorizo & tomato salsa	12