

What's your beef?

There's nothing like a stroll down Princes Wharf on a clear spring evening. Add a juicy steak, spuds and a glass of wine, and it couldn't get much better, writes **Lauren Mentjox**. Photos by **Chris Coad**

Buffalo Bar and Grill is a relatively new addition to the trendy downtown strip. Located in Shed 23, it's a great place to sit back and people-watch or check out the floating eye candy in the harbour. We decided to make the most of the weather and dined al fresco, but could easily have sat inside and maintained our view, thanks to the French doors lining the restaurant entrance.

Inside, the layout is simple, with lots of space for a drink at the bar and a huge flat screen TV to one side for those inclined to watch the box while they dine. Buffalo is, after all, a bar. It is also, as its name suggests, a steakhouse, so it's no surprise that meat features heavily.

In addition to the walnut and mascarpone lamb rump (\$23.90) and hickory and plum-glazed pork ribs (\$21.90), there is also a grill section that includes four cuts of steak and pork chops with a choice of four sauces. Vegetarians are not left out: there is a smattering of suitable dishes in the entrée section, including forest

mushroom and baby spinach cannelloni, which may be upsized to a main (\$21). For those with bigger appetites, sides such as wood-roasted French beans, vine-ripened tomato and parmesan salad and fries are available from \$5.50 each.

We started with salads, and calamari (\$13.50) for him and caramelised artichoke and smoked French beans (\$14.50) for me. The servings were huge, but so tasty that we polished the lot off. Both came on a bed of mesclun with a tangy dressing, capers on his and sun-dried tomatoes, black olives, onions and the deliciously smoked beans on mine. I should have asked where the beans were from, they were so fresh and crisp. And I might not have ordered the 300g sirloin (\$25.50) with al pepe sauce – a rich combination of mustard, pepper and cream – had we known that the entrées were going to be on the large side.

Alas, I couldn't manage it all, so passed the rest over to my cheerful partner, who's always



happy to cover for my minor failings. He'd opted for, and already polished off, the smaller eye fillet (\$31.50). The steaks were served on long, funky white plates with a pile of rocket dressed in balsamic vinegar and chunky fried pimento potatoes. His came as rare as he likes it, the only hitch being that our waiter had mistaken his request (muddled by a Canadian accent) for demi-glaze as Béarnaise. He wasn't fussed – you can't really go wrong with a buttery Béarnaise. And this one was good, he said, swilling down his glass of Framingham's silky 2004 Marlborough pinot noir.

Buffalo Bar & Grill

Shed 23, Princes Wharf, Viaduct Basin

Ph: 366 6046

Brunch/Dinner 7 days, 11 am till late

Mains: \$25, Vege: Some, Licensed: Yes, BYO: No

Kids' meals available

www.buffalobarandgrill.co.nz

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