
STARTER

- caramelised onion loaf, truffle garlic butter 12
warmed mammoth olives, shaved parmesan 12
thick cut, dry cured bacon, maple glaze per 100g 5.5
fresh market oyster each 6
croquette of braised lamb each 4.5

ENTRÉE

- fully loaded seafood chowder 20
seared atlantic scallops, sweet pea risotto, crispy pancetta 21
venison carpaccio, walnut & manchego pesto, roquette, toasted pumpkin seeds 18
beetroot & pumpkin gnocchi, port wine shallots, parsnip chips 16
braised rabbit hot pot, capers, cornichons, preserved mushrooms 17

MAIN

- 150g ora king salmon, citrus roasted fennel & parsnip, shaved carrot,
salted lemon dill sauce 38
two bone pork loin, pea & ham puree, broccolini, kumara dauphine, black pudding 37
200g venison striploin, cider & apple red cabbage, broad beans, kumara pancetta rosti 43
pear & blue cheese stuffed waitoa chicken leg, mushroom spinach polenta,
pickled walnut 37
autumn vegetable & goats cheese tart, pink peppercorn pastry, roasted broccoli salad 32

WINTER WARMERS

- shanks
red wine braised, truffle mash, carrots & beans
venison shank 42 | lamb shank 38

TWO SHARE

- 1kg braised canterbury merino lamb shoulder, roasted za'atar carrots, beans & feta,
goose fat roasted potatoes, mint sauce & jus 85
600g chateaubriand of canterbury angus beef, garlic gratin, broccolini & béarnaise,
port wine & thyme, horseradish 110
butchers board, 3 premium cuts sourced by our bloody mary's chefs served with the appropriate
accoutrements to enhance the meat P.O.A



PRIME RIB

7 day dry aged, slow cooked, truffle & green peppercorn rubbed rib, served medium from our prime rib
cart with garlic gratin, broccolini & a selection of premium sauces

mary's cut 300g 61 | hugh's cut 500g 81

limited to wednesday & saturday nights - or by appointment with a minimum 24 hours notice

THE GRILL

served with your choice of potato & sauce

riverland black angus
grass fed, taranaki

rib eye 300g 49 | sirloin 300g 52

tomahawk 700g 80

canterbury angus

30 day aged, grass fed, canterbury

sirloin 200g 37 | eye fillet 250g 53

t-bone 500g 60

wakanui

90 day grain finished, wakanui, mid canterbury

eye fillet 180g 45 | tri tip 300g 42

canterbury lamb

world famous in new zealand

lamb rump 36 | 4 point rack 46

SIDES 8

roast beets & goats cheese | broccolini & béarnaise | za'atar carrots, beans & feta
cauliflower & cheese | green salad with balsamic | honey mustard & seed slaw

potatoes 8

- house hash brown
beef dripping fries
truffled mash
garlic gratin
goose fat roasted
rosemary red rascal
steakhouse wedges

saucés 4

- port wine & thyme
mushroom & garlic
peppercorn
truffle garlic butter
béarnaise
horseradish
black garlic aioli

pimp my steak

- oyster duo 11
truffled fried egg 4.5
cured bacon 100g 5.5
roquefort 30g 4.5
big onion rings 4.5



PUDDING

cambridge burnt cream, berry compote & almond tuile 15

chocolate stout fondant, morello cherries, malt ice cream 16

carrot cake waffle, maple syrup, hazelnuts, rum & raisin semifreddo 16

mary's affogato, espresso, tiramisu gelato, hazelnut brownie 13

house made ice cream of the day... on a stick 8

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celebration baked alaska 30

salted caramel, vanilla ice cream, served with warmed chocolate sauce

serves 2-4 people

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CHEESE

market cheeses served from our trolley with wafers, walnut loaf, chutney & quince paste

1 selection 16 | 2 selections 24 | 3 selections 32

4 selections 48 | 5 selections 51



BLOODY MARY'S

BAR • LOUNGE • GRILL

