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## 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

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## 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

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## 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

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## WINTER WARMERS

shanks

red wine braised, truffle mash, carrots & beans

venison shank 42 | lamb shank 38

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## 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

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## 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

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## THE GRILL

served with your choice of potato & sauce

canterbury angus

30 day aged, grass fed, canterbury

sirloin 200g 37 | eye fillet 250g 53

t-bone 500g 60 | bone in rib eye 700g 80

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wakanui

90 day grain finished, wakanui, mid canterbury

eye fillet 180g 45 | tri tip 300g 42

ribeye 300g 49

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riverland black angus

grass fed, taranaki

sirloin 300g 52

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canterbury lamb

world famous in new zealand

lamb rump 36 | 4 point rack 46

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## SIDES 8

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

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### potatoes 8

house hash brown

beef dripping fries

truffled mash

garlic gratin

goose fat roasted

rosemary red rascal

steakhouse wedges

### sauses 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

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## 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

