

## STARTER

assortment of loaves with NZ olive oil, hazelnut dukkah, black pepper hummus 14

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

banana prawns, chorizo butter, preserved lemon & peach salad 21

seared venison loin tartare, minted pea & watercress salsa, truffled potato chips 17

marinated chargrilled eggplant, cauliflower puree, pistachio, celery leaf 16

smoked duck and chicken terrine, pear & fig puree piccalilli, grain crisp 18

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## MAIN

150g Ora king salmon, fennel leek & celeriac risotto, pecorino cheese, fennel oil 38

prosciutto & basil wrapped pork fillet, charred baby leek courgette, spring onion  
blue cheese polenta 37

silere alpine merino rack, kumara & yogurt puree, fresh pea, baby carrot, sweet tarragon vinegar 44

spinach & feta stuffed wiaoa free range chicken breast, chargrilled eggplant,  
semi dried tomato & barley 37

plant based agria gnocchi bake, olive oil tomato sauce, courgette, kale, yeast flakes 32

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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 59 | hugh's cut 500g 79

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



## THE GRILL

served with your choice of potato & sauce

canterbury angus

30 day aged, grass fed, canterbury

bone in rib eye 700g 80

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wakanui

90 day grain finished, wakanui, mid canterbury

eye fillet 180g 46 | sirloin 300g 55

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angus x hereford

a cross between the best, bigger size, bigger flavours, canterbury

t-bone 500g 59 | fillet 250g 50

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pure south classic

best-tasting grass-fed, canterbury

sirloin 200g 37 | ribeye 300g 46

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world famous in new zealand

mountain river venison striploin 200g 44 | canterbury lamb rump 37

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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

## SIDES 8

roast beets & goats cheese | asparagus & béarnaise | za'atar carrots, beans & feta  
cauliflower & cheese | green salad w balsamic glazed artichoke | honey mustard & seed slaw  
corn & parmesan brulee



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## PUDDING

cambridge burnt cream, berry compote & almond tuile 15

chocolate banoffee brownie, peanut butter ice cream, caramel sauce 16

malibu soaked rumbaba, pineapple coconut mousse, mango compote 16

mary's affogato, espresso, tiramisu gelato, orange sable 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

