

STARTER

- latimer sourdough with new zealand olive oil, hazelnut dukka, black pepper hummus 14
thick cut, dry cured bacon, maple glaze per 100g 5.5
fresh market oyster each 6
warmed mammoth olives, shaved parmesan 12
croquette of braised lamb each 4.5

ENTRÉE

- fully loaded seafood chowder 20
the scotsman's scallops, atlantic scallops, black pudding, pea mash 21
rib eye carpaccio, pickled blackberries, pecorino cheese, truffled vinaigrette 18
pumpkin arancini, mushroom ketchup, whipped garlic tofu 16
confit duck and orange rillettes, black dorriss plum chutney, brioche toast 18

MAIN

- 150g new zealand salmon, pea & broad bean polenta, chargrilled shallots, confit cherry tomatoes 38
250g pork t-bone, braised kumara, baby fennel & spinach, roasted vanilla apple 37
slow roasted thyme & mustard half chicken, bacon, almond & sprouts, honey maple pumpkin 37
chargrilled portobello mushrooms, tumeric white beans & broccoli, black garlic olive dressing 34

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, broccoli & 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

served with potato gratin, broccolini & selection of sauces

mary's cut 300g 59 | hugh's cut 500g 79

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



THE GRILL

served with your choice of potato & sauce

- wakanui
90 day grain finished, mid canterbury
ribeye 300g 56 | sirloin 300g 55
-
angus x hereford
a cross between the best, bigger size, bigger flavours, canterbury
t-bone 500g 59 | fillet 250g 50
-
angus
the classic cantabrian steak
bone in ribeye 700g 80 | fillet 180g 43
-
canterbury lamb
world famous in new zealand
lamb rump 37 | lamb rack 45

WINTER WARMERS

slow cooked with red wine, thyme and rosemary
served with truffled mash & port wine & thyme sauce

wakanui beef cheek 36 | angus beef short rib 42

potatoes 8

house hash brown
beef dripping fries
truffled mash
garlic gratin
goose fat roasted

saucés 4

port wine & thyme
mushroom & garlic
peppercorn
truffle garlic butter
béarnaise
horseradish

pimp my steak

truffled fried egg 4.5
cured bacon 100g 5.5
oyster duo 11

SIDES 8

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



PUDDING

cambridge burnt cream, berry compote & almond tuile 15

70% dark chocolate & orange tart, malt semifreddo, orange gel 16

citrus polenta cake, saffron poached pear, vanilla coconut milk custard 16

warm peach and ginger crumble, cinnamon cream, butterscotch pecan icecream 17

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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 cheese trolley with wafers walnut loaf, chutney & quince

1 selection 16 | 2 selections 24 | 3 selections 32

4 selections 48 | 5 selections 51



BLOODY MARY'S

BAR • LOUNGE • GRILL

