

# BLOODY MARY'S

Welcome to Bloody Mary's - a unique venue in the heart of Christchurch, comprised of a restaurant, bar, brasserie and two private dining spaces. It features some of Canterbury's best produce with an excellent drinks list to match! This brasserie menu might be just what you need for a snack, lunch or light dinner. If you fancy something more substantial, try the a la carte menu in the main restaurant.

3130 400 400 Ado

If you would like to explore what we are about, including our promotions follow us on:



abloodymaryschch



758 762 766





www.bloodymarys.co.nz

## **SNACKS, SHARES, BURGERS**

#### marinated olives

fresh market oyster choose from, kilpatrick/ tempura/au natural

beef dripping fries aioli, ketchup

chat masala nuts

bacon cheesy wedges sour cream, sweet chilli

latimer sourdough new zealand olive oil, hazelnut dukkah, black pepper hummus

pumpkin arancini mushroom ketchup, garlic tofu whip

duo of cheese 18 totara tasty, smoked brie, crackers, pickles, quince

#### chicken satay burger

marinated chargrilled chicken breast with iceberg lettuce, cucumber, tomato, spicy peanut sauce

cauliflower and chickpea falafel burger smokey tomato relish, iceberg lettuce, yoghurt & feta sauce

22

21

11

6

8

11

14

14

16

### **SUBSTANTIAL**

21

25

24

21

43

37

34

#### 4 lamb croquettes

green salad, fries, aioli, mint sauce

#### sourdough steak sandwich

chipotle mustard, green salad, caramelised onions, fries

panko crumbed market fish fries with green salad, tartare

curried cauliflower & chickpea salad minted yoghurt dressing

#### 180g angus fillet

honey seed slaw, beef dripping fries, béarnaise sauce

### **canterbury lamb rump** honey seed slaw, beef dripping fries, béarnaise sauce

chargrilled portobello mushrooms turmeric white beans & broccoli, black garlic olive dressing

### **SIDES & DESSERTS**

8

8

8

8

15

16

16 6

#### beef dripping fries

roast beets & goats cheese

honey mustard & seed slaw

green salad w balsamic glazed artichoke

cambridge burnt cream berry compote, almond tuile

**70% dark chocolate, orange tart** *malt semifreddo, orange gel* 

citrus polenta cake saffron poached pear, vanilla coconut milk custard