



BLOODY MARY'S

BAR • LOUNGE • GRILL

Entrée

the scotsman's scallops
atlantic scallops, black pudding, pea mash

rib eye carpaccio
pickled blackberries, pecorino cheese, truffled vinaigrette

pumpkin arancini
mushroom ketchup, whipped garlic tofu

Main

150g new zealand salmon
pea & broad bean polenta, chargrilled shallots, confit cherry tomatoes

180g beef fillet
garlic gratin, green beans, port & thyme jus, served medium

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

Dessert

cambridge burnt cream
berry compote & almond tuile

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

duo of cheese
totara tasty & smoked brie, crackers & quince

2 course \$55 | 3 course \$70