

## 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 dorrin 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

—

wakanui beef cheek 36 | angus beef short rib 42

slow cooked with red wine, thyme and rosemary served

with truffled mash & port wine & thyme sauce

### 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

-

celebration baked alaska 30

salted caramel, vanilla ice cream, served with warmed chocolate sauce

serves 2-4 people

-

## 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

