

STARTER

- latimer sourdough with new zealand olive oil, hazelnut dukka, 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

ENTRÉE

- fully loaded seafood chowder 20
kingfish ceviche, coriander, lemon grass & lime coconut cream 21
panko crumbed smoked venison cheeks, salsa roja, pomme gaulfrette 17
black origin wagyu meatballs, eggplant tomato ragout, buffalo mozzarella, baguette 18
portobello mushroom, pickled leek, garlic whipped tofu, snow pea, crispy parsnip 17

MAIN

- slow cooked lemon & fennel half chicken, crushed minted potato, baby carrots & broad beans 37
150g ora king salmon, crayfish bisque & charred red pepper risotto, preserved lemon & roquette 39
confit duck leg, lentils du puy, pancetta, smoked carrot puree, mandarin salad, orange jus 44
2 bone pork chop, sweet potato & basil gnocchi, wilted kale, green olive & caper tapenade 37
pressed toasted spiced chickpeas, red pepper & kale, eggplant tomato ragout, spring salad 32

TWO SHARE

- 1kg braised canterbury merino lamb shoulder, za'atar carrots green 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, brocollini & 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 57 | sirloin 300g 55
-
angus x hereford
a cross between the best, bigger size, bigger flavours, canterbury
t-bone 500g 60 | fillet 250g 52
-
angus
the classic cantabrian steak
bone in ribeye 700g 80 | fillet 180g 44
-
canterbury lamb
world famous in new zealand
lamb rump 38 | lamb rack 46
-
black origin wagyu
grain finished japanese wagyu from right here in canterbury
200g grade 5 fillet 65 | chef select steak (when available) P.O.A

potatoes 9

- 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
red pepper chimichurri

pimp my steak

- oyster duo 12
truffled fried egg 4.5
cured bacon 100g 5.5
roquefort 30g 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 | garlic butter swiss browns & parmesan



PUDDING

cambridge burnt cream, berry compote & almond tuile 15

strawberry cheesecake, coconut sorbet, toasted coconut brittle 16

warm chocolate brownie, triple chocolate ice cream, chocolate popcorn 16

mary's affogato, espresso, tiramisu gelato, dulce de leche muffin 13

celebration baked alaska 30

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

serves 2-4 people

CHEESE

market cheeses served 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

