



# BLOODY MARY'S

BAR • LOUNGE • GRILL

**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 our a la carte menu in the main restaurant.

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



@bloodymaryschch



@bloodymaryschristchurch



[www.bloodymarys.co.nz](http://www.bloodymarys.co.nz)





SMALL PLATES

- warmed marinated mammoth olives  
shaved parmesan

12
- heirloom tomato bruschetta  
olives, preserved lemons, pickled shallots, nori crisps

17
- buttermilk fried chicken  
chipotle aioli & maple dip

20
- ½ dozen te kouma bay oysters  
w your choice of au natural w mignonette/rhubarb granita,  
kilpatrick or tempura w lemon aioli

36
- four lamb croquettes  
mint sauce & aioli

18
- freshly baked loaf  
local olive oil, confit garlic butter, smoked salt

14
- truffle & aged cheddar mac n cheese  
crispy pork belly & pine nuts

20
- new zealand made cold cuts  
served w bread, butter, pickles & preserves

12 each / all four 45
- platter to share  
a selection for the table. includes two cold cuts, two cheeses,  
mammoth olives, buttermilk fried chicken, roasted nuts, beef  
dripping fries, sauces, pickles & all the trimmings

65

SUBSTANTIAL

- crispy battered fish tacos  
two soft tacos, slaw, pico de gallo, avocado,  
pickles, lemon mayo

22
- angus beef burger  
pretzel bun, bacon, caramelised onion, american mustard,  
tomato relish, swiss cheese served w beef dripping fries

24
- buttermilk fried chicken burger  
chipotle mayo, pickles, slaw, smoked cheese served w fries

22
- smoked cheddar & mushroom sliders  
beetroot bun, portobello mushrooms, mayo,  
red onion & arugula served w fries

18
- black origin wagyu bolognese  
pappardelle, crisp pancetta, aged parmesan, pine nuts, basil

29
- 200g wakanui grain fed sirloin steak  
aged grain fed angus beef, béarnaise, honey mustard seed  
slaw, beef dripping fries

37
- classic chicken & bacon caesar salad  
chargrilled chicken breast, bacon lardons, soft boiled egg,  
cos lettuce & garlic croutons

28
- classic beer battered fish & chips  
coriander & lime tartare sauce, lemon pepper fries, green side  
salad

26



## DESSERTS & SIDES

**new zealand cheese board selection**

**24 / 52**

**two selections / five selections**

*crackers, pickles & quince*

**dark chocolate crèmeux**

**17**

*milk crisp, poached rhubarb, raspberry, honeycomb*

**jersey milk & honey pannacotta**

**16**

*lemon curd, caramelised white chocolate, honey sponge*

**sides**

**9**

**thick cut beef dripping fries, ketchup & aioli**

**roasted garlic potato gratin**

**honey mustard & seed slaw**

**green salad, balsamic glazed artichokes**

**broccoli & béarnaise**