

STARTER

- freshly baked bread loaf, local olive oil, confit garlic butter, smoked salt 14
- new zealand made cold cuts served w bread, butter, pickles & preserves 12 each / all four 45
- warmed marinated mammoth olives, shaved parmesan 12
- 3 te kouma bay oysters 18
au natural w mignonette / rhubarb granita
kilpatrick
tempura, lemon aioli
- thick cut, dry cured maple bacon per 100g 6
- three braised lamb croquettes, mint sauce & aioli 13.50

ENTRÉE

- confit free range canterbury pork belly 24
puffed crackle, baby turnips, caramelised celeriac apple puree, grain mustard jus, black pudding
- yellowtail kingfish crudo 23
mandarin, compressed cucumber, pickled shallots, citrus gel, chilli
- beef steak tartare 19
cured egg yolk, wheat crisp, pickled onions, black garlic mayo
- heirloom tomato bruschetta 17
olives, preserved lemons, pickled shallots, nori crisps, lemon aioli
- fully loaded chowder 20
served w an assortment of kai moana

MAIN

- whisky bbq half chicken 37
cauliflower puree, oyster mushrooms, ricotta sage gnocchi, roasted cauliflower
- 2 bone canterbury pork chop 38
mustard & pancetta crust, red cabbage, garlic puree, kumara fondant
- roasted hapuka 42
confit golden beets, butternut, citrus & saffron beurre blanc
- marinated cauliflower steak 32
harissa, garlic emulsion, smoked baby turnips, mushrooms, walnut
- ora king salmon fillet 39
crispy herb polenta, charred sweet corn salsa, courgettes, corn puree

TWO SHARE

- 1kg braised canterbury merino lamb shoulder, za'atar carrots green beans & feta,
waygu 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

- canterbury prime steer
grass-fed, sourced from carefully selected traditional beef breeds
- 500g t-bone 60 | 250g fillet 52
- wakanui
90-day grain finished, mid canterbury
- 300g scotch 57 | 300g sirloin 55
- angus
the classic cantabrian steak
- 300g bavette 45 | 700g bone in ribeye 80
- chefs selection
our chefs seasonal choice
- 200g venison denver leg 46 | hop & hoisin braised short rib 52
- canterbury lamb
world famous in new zealand
- four point rack 46 | 220g rump 38

potatoes 9

- steamed gourmet
garlic gratin
beef dripping fries
truffle mash
waygu fat roasted

saucés 4

- port wine & thyme
mushroom & garlic
peppercorn
truffle garlic butter
horseradish
béarnaise

additional

- oyster duo 12
truffle fried egg 4
100g maple bacon 6
smoked bone marrow 8
30g roquefort 10

SIDES 9

- truffle & aged cheddar mac n cheese | steamed broccoli & béarnaise
za'atar carrots beans & feta | roast beetroot & goats cheese
green salad w balsamic glazed artichoke | honey mustard seed slaw



DESSERTS

jersey milk & honey panna cotta 16
lemon curd, caramelised white chocolate, honey sponge

dark chocolate crèmeux 17
milk crisp, poached rhubarb, raspberry, honeycomb

plum and blackberry crumble 16
vanilla bean ice cream

classic kiwi ice cream sundae 16
traditional accompaniments served complete w cherry on top
your choice of

valrohna chocolate fudge | barker's strawberry compote | salted dulce de leche caramel

a taste of bloody marys 30
a taste of all three: panna cotta, cremeux & blackberry crumble

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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 52



BLOODY MARY'S
BAR • LOUNGE • GRILL

