

STARTER

freshly baked 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

3 te kouma bay oysters 18
au natural w mignonette / rhubarb granita
kilpatrick
tempura w lemon aioli

thick cut, dry cured maple bacon per 100g 6

three braised lamb croquettes, mint sauce & aioli 14

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ENTRÉE

confit free range canterbury pork belly 24
puffed crackle, caramelised celeriac apple purée, grain mustard jus, black pudding

yellowtail kingfish ika mata 23
pacific island style ceviche served w coconut, red chilli & kumara crisps

cold smoked venison carpaccio 19
pickled shiitake, truffled potato salad, hazelnuts

buffalo mozzarella & tomato bruschetta 17
wairiri buffalo mozzarella, green olives, harissa, pickled red onion

fully loaded chowder 20
served w an assortment of kai moana

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MAIN

whisky bbq half chicken 37
cauliflower purée, oyster mushrooms, ricotta sage gnocchi, crispy shallots

roasted hapuka 42
confit baby beets, butternut, citrus & saffron beurre blanc

smoked tofu & mushroom ravioli 32
spinach, toasted walnuts, romesco sauce, crispy kale

ora king salmon fillet 39
chorizo & thyme polenta, jerusalem artichoke, braised fennel

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TWO SHARE

1kg braised canterbury merino lamb shoulder, za'atar carrots, green beans & feta,
garlic gratin, mint sauce & jus 85

600g chateaubriand of canterbury angus beef, wagyu fat roasted potatoes,
broccoli & béarnaise, port wine & thyme, horseradish 115

butcher's 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 & a selection of sauces

mary's cut 300g 59 | hugh's cut 500g 79

limited to wednesday, friday & saturday nights – or by appointment with a minimum of 24 hours notice

THE GRILL

served with your choice of potato & sauce

canterbury angus beef
the classic cantabrian steak
500g t-bone 59 | 250g fillet 52

wakanui
90-day grain finished, mid canterbury
300g scotch 59 | 300g sirloin 55

canterbury lamb
world famous in new zealand
four point rack 46 | 220g rump 38

winter warmers
served w broccolini, jus & truffle mash
merino lamb shank 39 | braised angus beef cheek 42

potatoes 9

house made hash brown
garlic gratin
beef dripping fries
truffle mash
wagyu fat roasted

sauses 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

cauliflower & 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, hokey pokey, honey sponge

dark chocolate crèmeux 17
vanilla marshmallow, black doris plums, chocolate crisps

apple & blackberry crumble 16
anglaise, cinnamon, vanilla bean ice cream

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

your choice of
chocolate fudge | strawberry compote | salted caramel

a taste of bloody mary's 30
a taste of all three: panna cotta, crèmeux & apple 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

