



**BLOODY MARY'S**  
BAR • LOUNGE • GRILL

## **ENTRÉE**

**confit free range canterbury pork belly**

puffed crackle, caramelised celeriac apple purée, grain mustard jus, black pudding

**yellowtail kingfish ika mata**

pacific island style ceviche served w coconut, red chilli & kumara crisps

**buffalo mozzarella & tomato bruschetta**

wairiri buffalo mozzarella, green olives, harissa, pickled red onion

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## **MAIN**

**180g angus beef fillet**

garlic gratin, green beans, port & thyme jus, served medium

**ora king salmon fillet**

chorizo & thyme polenta, jerusalem artichoke, braised fennel

**smoked tofu & mushroom ravioli**

spinach, toasted walnuts, romesco sauce, crispy kale

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## **DESSERT**

**jersey milk & honey panna cotta**

lemon curd, hokey pokey, honey sponge

**dark chocolate crèmeux**

vanilla marshmallow, black doris plums, chocolate crisps

**duo of new zealand made cheeses**

crackers, quince & preserves

2 course \$59 | 3 course \$75

