

## 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 110

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 & 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  
all meats

canterbury angus beef  
the classic cantabrian steak  
500g t-bone 60 | 250g fillet 52

wakanui  
90-day grain finished, mid canterbury  
300g scotch 57 | 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 46 | braised angus beef cheek 52

### potatoes 9

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

cauliflower & cheese | steamed broccoli & béarnaise  
za'atar carrots, beans & feta | roast beetroot & goats cheese  
green salad w balsamic glazed artichoke | honey mustard seed slaw



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## 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

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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

