



# BLOODY MARY'S

BAR • LOUNGE • GRILL

## Entrée

confit free range canterbury pork belly  
puffed crackle, smoked baby turnips, grain mustard jus, black pudding

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

heirloom tomato bruschetta  
avocado, preserved lemon, pickled shallots, nori crisps

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## Main

180g angus beef fillet  
garlic gratin, green beans, port & thyme jus, served medium

ora king salmon fillet  
roasted parsnip, brussels sprouts, apple, celeriac & yuzu remoulade

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 torte  
white chocolate ganache, raspberry sorbet, chocolate crisps

duo of new zealand made cheeses  
crackers, quince & preserves