

## STARTER

freshly baked loaf, local olive oil, confit garlic butter, smoked salt 14

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, smoked baby turnip, grain mustard jus, black pudding

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

classic beef steak tartare 19  
cornichons, capers, cured egg yolk & grilled rye

heirloom tomato bruschetta 17  
avocado, preserved lemon, pickled shallots, nori crisps

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## MAIN

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

smoked tofu & mushroom ravioli 34  
spinach, toasted walnuts, romesco sauce, crispy kale

char grilled king salmon 39  
crayfish bisque, roasted parsnip, shaved fennel, snap peas

wild venison striploin 42  
sumac, confit beetroot, pearl barley, plum jus

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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, waygu 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 & selection of sauces

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

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

## THE GRILL

served with your choice of potato & sauce

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

angus x hereford  
a cross between the best, bigger size, bigger flavours, canterbury  
500g t-bone 59 | 700g bone in ribeye 85

black angus beef  
120g day grain finished. west melton, canterbury  
350g sirloin 65 | 250g fillet 55

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

chef select  
our chef's favourites that couldn't be left off the list  
180g yearling beef fillet 42 | 300g waygu rump cap 98

### potatoes 10

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

### sauces 5

port wine & thyme  
mushroom & garlic  
peppercorn  
horseradish  
béarnaise

### additional

oyster duo 12  
truffle fried egg 4  
100g maple bacon 6  
smoked bone marrow 8  
truffle garlic butter 5

## SIDES 10

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 torte 17  
white chocolate ganache, raspberry sorbet, chocolate crisps

strawberry & rhubarb crumble 16  
vanilla bean ice cream, anglaise, dipped strawberries

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, torte & strawberry 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

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Bloody Marys

30 Latimer Square Christchurch Central Christchurch



**BLOODY MARY'S**

BAR • LOUNGE • GRILL

