



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

## **PRIX FIXE MENU**

### **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

—

### **MAIN**

**180g angus beef fillet**

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

**char grilled king salmon**

crayfish bisque, roasted parsnip, shaved fennel, snap peas

**smoked tofu & mushroom ravioli**

spinach, toasted walnuts, romesco sauce, crispy kale

—

### **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

2 course \$59 | 3 course \$75

