

STARTER

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

3 te kouma bay oysters 19
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, cauliflower, grain mustard jus, black pudding

hot smoked king salmon mousse 23
ponzu jelly, citrus pearls, fennel & cucumber salad

classic beef steak tartare 19
cornichons, capers, fresh egg yolk, sourdough, truffle butter

tomato & avocado bruschetta 17
preserved lemon, pickled red onion, nori crisps

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MAIN

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

smoked tofu & butternut ravioli 34
romesco, hazelnuts, sage, shiitake mushroom

pan fried gurnard 39
crayfish bisque, roasted parsnip, shaved courgette & watercress

canterbury lamb backstrap 42
minted pea puree, pearl barley, brussels sprouts, red wine jus

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TWO SHARE

1kg braised royalburn station lamb shoulder, za'atar carrots, green beans & feta,
garlic & thyme gratin, mint sauce & jus 95

600g chateaubriand of canterbury angus beef, wagyu fat roasted potatoes,
broccoli & béarnaise, port wine & thyme, horseradish 120

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 garlic & thyme gratin, broccolini & selection of sauces

mary's cut 300g 65 | hugh's cut 500g 85

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

120 day grain finished, west melton, canterbury

350g bone in sirloin 65 | 250g fillet 55

chef select

our chef's favourites that couldn't be left off the list

180g yearling beef fillet 42 | 300g wagyu rump cap 98

potatoes 10

house made hash brown
garlic & thyme gratin
beef dripping fries
truffle mash
wagyu fat roasted

sauses 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



DESSERTS

yuzu & lemon meringue pie **16**
lemon sorbet, toasted meringue, freeze dried mandarin

dark chocolate crèmeux **17**
passionfruit curd, orange, feuilletine

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: pie, crèmeux & 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**



BLOODY MARY'S
BAR • LOUNGE • GRILL

