



BLOODY MARY'S
BAR • LOUNGE • GRILL

PRIX FIXE MENU

ENTRÉE

confit free range canterbury pork belly

puffed crackle, cauliflower, grain mustard jus, black pudding

hot smoked king salmon mousse

ponzu jelly, citrus pearls, avocado, fennel & cucumber salad

tomato & avocado bruschetta

preserved lemon, pickled shallots, nori crisps

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MAIN

180g angus beef fillet

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

pan fried gurnard

crayfish bisque, roasted parsnip, shaved courgette & watercress

smoked tofu & butternut ravioli

romesco, hazelnuts, sage, shiitake mushroom

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DESSERT

yuzu & lemon meringue pie

lemon sorbet, toasted meringue, freeze dried mandarin

dark chocolate crèmeux

passionfruit curd, orange, feuilletine

duo of new zealand made cheeses

crackers, quince & preserves

2 course \$59 | 3 course \$75

