

# BRASSERIE MENU

### **SMALL PLATES**

warmed marinated mammoth olives 14 shaved parmesan

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

1/2 dozen te kouma bay oysters 38 w your choice of au natural w mignonette/rhubarb granita/ kilpatrick or tempura

three braised lamb croquettes 14 mint sauce & aioli

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

thick cut beef dripping fries 10 ketchup & aioli





### SUBSTANTIAL

#### angus beef burger 24

pretzel bun, streaky bacon, american mustard, tomato relish, swiss cheese, served w beef dripping fries

### buttermilk fried chicken burger 22

milk bun, smoked cheese, pickles, slaw, chipotle aioli. served w agria fries

### black origin waygu bolognese 29

pappardelle, crisp pancetta, aged parmesan, pine nuts, basil

#### 200g canterbury prime sirloin steak 35

grain fed angus beef, béarnaise, honey mustard seed slaw, beef dripping fries

#### chicken, bacon, caesar salad 28

chargrilled chicken breast, anchovies, bacon lardons, soft boiled egg, cos lettuce

#### classic beer battered fish & chips 26

market fish, coriander & lime tartare sauce, thick cut fries, green side salad





# SUBSTANTIAL (CONT)

#### the vege burger 22

beetroot bun, house made falafel patty, pickled red onion, ice berg, lemon aioli, served w agria fries

### platter to share 65

a selection for the table. includes two cold cuts, two cheeses, mammoth olives, lamb croquettes, roasted nuts, beef dripping fries, sauces, pickles & all the trimmings

## **SIDES - 10**

honey mustard & seed slaw

za-atar carrots, beans & feta

green salad, balsamic glazed artichokes

broccoli & béarnaise

thick cut beef dripping fries w ketchup & aioli





### **DESSERTS**

#### new zealand cheese board selection

two selections 24 five selections 52 crackers, pickles & quince

dark chocolate crémeux 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, crémeux & strawberry crumble





# **ABOUT US**

welcome to bloody mary's - christchurch's signature steakhouse, brasserie & bar.

home of christchurch's greatest steak, it also has the best private dining rooms & spaces, accommodating up to 70 people.

birthdays, anniversaries, weddings, breakfasts & bar mitzvahs, bloody mary's is the ideal location. our team will transform your function in to a dream catering experience. varied menus are available, all complemented by bloody mary's exceptional service & attention to detail.

want to know more? contact us on info@bloodymarys.co.nz or sign up for our latest news and specials at bloodymarys.co.nz.

