

## 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



## 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

### saucés 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

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

