



BLOODY MARY'S
BAR • LOUNGE • GRILL

PRIX FIXE MENU

ENTRÉE

Hand speared butterfish ravioli

Vanilla crayfish bisque, smoked butterfish, crème fraiche, crispy chilli oil

Wairiri buffalo stracciatella

Rooftop honey, baby beetroots, vincotto, hazelnuts

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MAIN

180g angus beef fillet

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

Confit pork belly

Puffed crackle, green apple, black pudding, grain mustard jus

Cauliflower & truffle risotto

Oyster mushrooms, preserved lemon, aged parmesan

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DESSERT

Organic milk & honey panna cotta

Raw fresh farm milk, rooftop honey sponge, crispy milk foam

Duo of new zealand made cheeses

Crackers, quince & preserves

2 course \$64 | 3 course \$79

