

STARTER

Freshly baked bread loaf 16
Extra virgin olive oil & confit garlic butter

Oysters 1/2 doz market price
Au natural w mignonette / rhubarb granita / tempura

Thick cut, dry cured maple bacon per 100g 14

ENTRÉE



Seafood Chowder 26
fresh seafood in a rich seafood velouté

Debuting in 2013, this dish has been a perennial favourite, especially soaring in popularity during the winter months when a cozy, comforting chowder is exactly what you crave.

Black angus beef steak tartare 24
Cured egg yolk, pickles, toasted rye, black garlic butter

Wairiri buffalo stracciatella 22
Rooftop honey, baby beets, vincotto, hazelnuts

MAIN

Twice-cooked pork belly 42
w smoked parsnip puree, roasted red onion, fennel, apple & fig chutney
Unveiled on the menu back in 2016, this dish brings together all the perfect ingredients, ensuring it's just as thrilling & popular now as it was on day one!

Wild venison striploin 45
Puffed grains, kumara, shiitake mushroom, blackberry jus

Cauliflower & truffle risotto 38
Oyster mushrooms, preserved lemon, aged parmesan

Pan fried Akaroa salmon 44
Citrus & saffron velouté, diamond clams, salt baked celeriac



SIDES

Asparagus w preserved lemon & crispy pancetta 14 | Cauliflower & cheese 15
Steamed broccoli & béarnaise 13 | Honey glazed yams w roasted pecan 15
Green salad w balsamic vinaigrette 13 | Honey mustard seed slaw 13



THE GRILL

served with your choice of potato & sauce

300g Greenstone Creek scotch 54

Premium grass fed New Zealand beef, hand selected at a marble score of 4+, aged to perfection

4 point Seliere Merino lamb rack 52

Well-marbled, succulent, w distinctive layers of well-developed flavours & subtle alpine notes

200g Pure South beef fillet 49

Hand picked grass fed beef from New Zealand's only 100% farmer owned co-operative

600g Angus x Hereford bone in ribeye 85

Grass fed Canterbury beef. A cross between the best, bigger size, bigger flavour

500g Canterbury Angus t-bone 64

21 day aged, grass fed Canterbury Black Angus beef

300g Greenstone Creek striploin 49

Premium grass fed New Zealand beef, hand selected at a marble score of 4+, aged to perfection

250g Aura Wagyu sirloin 98

Hand selected F1 Wagyu produced in South Canterbury. 300 days fed on local grains MS 6-7

Potatoes 12

Garlic & thyme gratin
Beef dripping fries
Truffle agria mash
Wagyu fat roasted

Sauces 6

Port wine & thyme jus
Mushroom & garlic jus
Truffle peppercorn mustard
Béarnaise

Butters 4

Café de paris
Black garlic
Perigord truffle
Porcini & garlic

TWO SHARE

1kg braised Canterbury merino lamb shoulder 105

Asparagus w preserved lemon & crispy pancetta, garlic & thyme gratin, mint sauce & jus

600g chateaubriand of Canterbury angus beef 129

Waygu fat roasted potatoes, broccoli & béarnaise, port wine & thyme, horseradish

Butcher's board: 3 premium cuts sourced by our Bloody Mary's chefs P.O.A

Served with the appropriate accoutrements to enhance the meat



DESSERTS

Cambridge Burnt Cream 17

w berry compote cream & almond tuille

Our team lovingly dubs it the 'CBC,' & hands down, it's the undisputed champion among all the dishes we've ever featured.



Dark chocolate & hazelnut fondant 18

Vanilla bean ice cream, spiced plum, baked meringue

Strawberry rhubarb crumble 17

Traditional English crumble served w ice cream & crème anglaise

Classic kiwi ice cream sundae 16

Traditional accompaniments served complete w cherry on top

Your choice of

Chocolate fudge | Strawberry compote | Salted caramel

CHEESE

Market cheeses served with wafers, walnut loaf, chutney & quince paste

1 selection 16 | 2 selections 24 | 3 selections 32

4 selections 42 | 5 selections 54

LIQUEUR COFFEE

Affogato 14

Espresso shot over vanilla bean ice cream

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Add one liqueur 10

Your choice of

Galliano | Cointreau | Baileys | Frangelico
Kahlua | Tia Maria | Grand Marnier | Drambuie
Amaretto | Irish whiskey



BLOODY MARY'S

BAR • LOUNGE • GRILL

