



BLOODY MARY'S
BAR • LOUNGE • GRILL

BAR MENU

SNACKS

Warmed marinated mammoth olives 14
shaved parmesan

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

Thick cut beef dripping fries 12
Ketchup & aioli

SMALL PLATES

Heirloom tomatoes 22
Wairiri buffalo stracciatella, white anchovies, smoked tomato jam

Wagyu beef scotched eggs 24
Truffle mayo, red pepper romesco, petite salad

Buttermilk fried chicken 24
Avocado lime crema, bread and butter pickles, chipotle aioli





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LARGE PLATES

Angus beef & bacon burger 29

Truffle mustard, smoked cheddar, whiskey onion jam w beef
dripping fries

Chicken, bacon, caesar salad 28

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

Classic British fish & chips 32

Crispy beer battered gurnard, tallow fries, peas, coriander lime
tartare

300g Canterbury angus scotch ribeye 44

Grass fed angus beef, béarnaise, petite salad,
beef dripping fries





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SHARE PLATTERS 65

Cured and smoked

Locally made lamb salami, Italian prosciutto & mortadella, pepperoncini, pickled onions, red peppers, hummus, chutney, grilled sourdough, confit garlic butter

Kai moana

Hot smoked Akaroa salmon, marinated green lip mussels, hand speared butterfish paté, caper berries, cornichons, radish, grilled sourdough, kombu butter

Cheeses

Trio of whitestone aged cheddar, creamy brie and windsor blue, our rooftop honey, quince paste, green tomato and jalapeno chutney, lavosh

