



BLOODY MARY'S
BAR • LOUNGE • GRILL

PRIX FIXE MENU

ENTRÉE

Yellowfin tuna crudo

Pickled ginger, avocado puree, rock melon, crispy chilli oil

Heirloom tomatoes

Wairiri buffalo stracciatella, white anchovies, smoked tomato jam

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MAIN

180g angus beef fillet

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

Pan fried Akaroa salmon

Aubergine, fennel, orange, crayfish vanilla sauce

Spiced roasted cauliflower

Farm fresh labneh, almonds, green grapes, red pepper romesco

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DESSERT

Dark chocolate & cherry tart

Textures of chocolate, pistachio & cherry

Duo of new zealand made cheeses

Crackers, quince & preserves

2 course \$64 | 3 course \$79

