

## 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

Yellowfin tuna crudo 26  
Pickled ginger, avocado puree, rock melon, crispy chilli oil

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

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

## MAIN

Wild venison striploin 42  
Puffed grains, kumara, shiitake mushroom, blackberry jus

Spiced roasted cauliflower 38  
farm fresh labneh, almonds, green grapes, red pepper romesco

Pan fried Akaroa salmon 44  
Aubergine, fennel, orange, crayfish vanilla sauce

Glazed Canterbury duck breast 45  
Caramelised cauliflower puree, endive, confit duck croquette, rooftop honey jus

## SIDES

Asparagus w preserved lemon & crispy pancetta 14 | Cauliflower & cheese 15  
Steamed broccoli & béarnaise 13 | Honey glazed carrots w roasted pecans 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 Canterbury lamb rack 52

Well-marbled, succulent, w distinctive layers of well-developed flavours

200g Greenstone Creek fillet 49

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

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 Pure South sirloin 48

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

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

Garlic & thyme gratin, asparagus w preserved lemon & crispy pancetta, 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

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Dark chocolate & cherry tart 18  
Textures of chocolate, pistachio & cherry

Cambridge burnt cream 17  
with summer berries, white chocolate ganache & almond tuille

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

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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

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Affogato 14  
Espresso shot over vanilla bean ice cream

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Add one liqueur 9

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



**BLOODY MARY'S**  
BAR • LOUNGE • GRILL

