

STARTER

Freshly baked bread loaf 17
EVOO & 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

Long line caught market fish crudo 26
Pickled ginger, avocado puree, radish, kaffir lime

Greenstone Creek angus beef steak tartare 25
Cured egg yolk, pickles, toasted rye, black garlic butter

Slow roasted beetroot bruschetta 23
Wairiri buffalo stracciatella, fennel jam, herb pesto

MAIN

Wild venison striploin 46
Black pudding, parsnip, horopito sausage roll, smoked blackberry jus

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

Pan fried Akaroa salmon 45
Aubergine, fennel, orange, crayfish vanilla sauce

Canterbury lamb rump 42
Roasted garlic puree, ricotta gnocchi, shiitake, sundried cherry tomatoes

SIDES

Honey glazed carrots w roasted pecan 15 | Cauliflower & cheese 15

Steamed broccoli & béarnaise 14 | Battered onion rings w truffle aioli 14

Green salad w balsamic vinaigrette 14 | Brussels sprouts & guanciale 15



THE GRILL

served with your choice of potato & sauce

300g Greenstone Creek scotch 56

Premium grass fed New Zealand beef, hand selected at a marble score of 4+, aged to perfection
Gold winner of the world steak challenge 2021, 2022 & 2023

200g Pure South fillet 52

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

600g Angus x Hereford bone in ribeye 86

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

300g Canterbury Angus sirloin 45

21 day aged, grass fed Canterbury Black Angus beef

300g Pearl veal T-bone 48

Tender, succulent, lean, a beautiful rose colour and with a delicious yet delicate flavour

300g BMS 8-9 Black Origin wagyu bavette 98

200-year-old Japanese genetics & breeding techniques combined with NZ grass & grain

Potatoes 12

Garlic & thyme gratin
Beef dripping fries
Truffle agria mash
Beef tallow roasted

Sauces 6

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

Butters 5

Café de Paris
Black garlic
Perigord truffle
Porcini & garlic

TWO SHARE

1.2kg braised Silere lamb shoulder 125

Garlic & thyme gratin, brussels sprouts & guanciale, mint sauce & jus

600g chateaubriand of Greenstone Creek angus beef 129

Beef tallow 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

70% dark chocolate rocher 22

Whiskey caramel, praline, chocolate mousse, hazelnuts

Caramelised vanilla custard tart 18

Malibu compressed pineapple, Coconut sorbet, freeze dried mandarin

Strawberry rhubarb crumble 18

Traditional English crumble served w ice cream & crème anglaise

Classic Kiwi ice cream sundae 17

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

2 selections 25 | 5 selections 55

LIQUEUR COFFEE

Affogato 14

Espresso shot over vanilla bean ice cream

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Add one liqueur 13

Your choice of

Galliano | Cointreau | Baileys | Frangelico

Kahlua | Tia Maria | Grand Marnier | Drambuie

Amaretto | Irish whiskey



BLOODY MARY'S

BAR • LOUNGE • GRILL

