



BLOODY MARY'S
BAR • LOUNGE • GRILL

PRIX FIXE MENU

ENTRÉE

Long line caught market fish crudo

Pickled ginger, avocado puree, radish, kaffir lime

Slow roasted beetroot bruschetta

Wairiri buffalo stracciatella, fennel jam, herb pesto

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MAIN

180g angus beef fillet

Garlic and thyme gratin, seasonal vegetables, 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

Vanilla custard tart

Malibu compressed pineapple, Coconut sorbet, freeze dried mandarin

Duo of new zealand made cheeses

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

2 course \$70 | 3 course \$85

