



**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

#### Mary's grazing board 90

Locally made lamb salami, Italian prosciutto, hot smoked Akaroa salmon, Whitestone aged cheddar & windsor blue, pepperoncini, pickled onions, cornichons, our rooftop honey, quince paste, green tomato and jalapeno chutney, lavosh, grilled sourdough

### SMALL PLATES

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

St. Louis pork ribs 26  
Apricot bourbon glaze, pineapple salsa, crispy onions

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





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## LARGE PLATES

**Angus beef & bacon burger 29.50**

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

**Chicken, bacon, caesar salad 29**

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

**Classic fish & chips 33**

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

**300g Canterbury angus scotch ribeye 45**

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

## SIDES

Thickcut beef dripping fries 14

Battered onion rings w truffle aioli 14

Green salad w balsamic vinaigrette 14

Honey mustard seed slaw 14





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**DESSERTS**

**New Zealand cheese board selection**

Two selections **28**

Five selections **55**

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

**Cranberry brioche bread pudding 18**

Caramel cremeux, grand marnier crème anglaise and speculoos

**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

