

STARTER

Freshly baked bread loaf 17
EVOO & confit garlic butter

Oysters 1/2 doz market price
Au natural w mignonette / rhubarb granita / tempura

Greenstone Creek angus beef steak tartare bites 18
Cured egg yolk, pickles, aged parmesan

Thick cut, dry cured maple bacon per 100g 14



ENTRÉE

Haku farmed kingfish ika mata 24
Yuzu kosho, pickled ginger, kumara crisps

Wild venison shank pithivier 27
Black garlic, caramelised celeriac puree, pinot jus

Burrata & crispy fried oyster mushrooms 26
Smoked tomato jam, almond skordalia, chilli oil, nori

MAIN

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

Spiced roasted cauliflower 39
Farm fresh labneh, almonds, green grapes, red pepper romesco

Free range whole poussin 45
350g young chicken, butternut puree, slow roasted carrots, savoy cabbage, truffle cream

Canterbury lamb rump 44
Roasted garlic puree, ricotta gnocchi, shiitake, sundried cherry tomatoes

SIDE

Honey glazed carrots w roasted pecan 15 | Cauliflower & cheese 15
Steamed broccoli & béarnaise 15 | Battered onion rings w truffle aioli 14
Green salad w balsamic vinaigrette 14



THE GRILL

served with your choice of potato & sauce

300g Greenstone Creek scotch 57

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 54

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

600g Angus x Hereford bone-in ribeye 87

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

300g Canterbury Angus sirloin 46

21 day aged, grass fed Canterbury Black Angus beef

300g Pearl veal T-bone 49

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

300g Aura wagyu MBS 7 sirloin 98

Canterbury grown, Japanese genetics, grain finished for 300 days

For a unique taste experience try pairing our steaks with whisky

Glendronach 12 years 15 | Highland Park 15 years 17 | Laphroaig 10 years 18

Potato 14

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

Sauce 6

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

Butter 6

Café de Paris
Black garlic
Perigord truffle
Porcini & garlic

TWO SHARE

1.2kg braised Silere lamb shoulder 125

Garlic & thyme gratin, honey glazed carrots w roasted pecan, 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



DESSERT

70% dark chocolate rocher 22

Whiskey caramel, praline, chocolate mousse, hazelnuts

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



CHEESE

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

2 selections 28 | 5 selections 55

LIQUEUR COFFEE

Affogato 14

Espresso shot over vanilla bean ice cream

-

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

