

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 ceviche 24
Yuzu coconut dressing, pickled ginger, kumara crisps

Confit free range pork belly 28
Seared scallops, cauliflower, wholegrain mustard jus

Wild venison carpaccio 24
Smoked goats cheese, pickled mushroom, nashi pear

Heirloom tomatoes 22
Buffalo mozzarella, almond skordalia, kalamata olives

MAIN

Pan fried snapper 52
Lemon yoghurt, charred broccolini, sweet corn salsa, avocado crema

Spiced roasted cauliflower 39
Farm fresh labneh, smoked tomato jam, macadamia, snap peas

Free range chicken supreme 42
Polenta, truffle mushroom puree, snap peas, baby kale

Canterbury lamb rump 44
Roasted garlic puree, herb 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 garlic and thyme gratin & your choice of sauce or butter

300g Greenstone Creek scotch 58
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

250g Natures beef sirloin 55
Tender by design and farmed producing a lower carbon footprint, delicious yet delicate flavour

450g Canterbury angus T-bone 64
21 day aged, grass fed Canterbury black angus beef

300g Aura wagyu MBS 7 scotch 98
Canterbury grown, Japanese genetics, grain finished for 300 days

300g Greenstone Creek dry aged prime rib 70
Truffle mustard rubbed, premium grass fed New Zealand beef, slow cooked to medium
Available only on Fridays & Saturdays or by prior arrangement

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
Cowboy

TWO SHARE

1.2kg braised Lumina lamb shoulder 115
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

Citrus semifreddo 19

Yuzu curd, blood orange, yoghurt ganache, crystallised lemon

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

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Add one liqueur 13

Your choice of

Galliano | Cointreau | Baileys | Frangelico

Kahlua | Tia Maria | Grand Marnier | Drambuie

Amaretto | Irish whiskey

MARY'S LIQUID DESSERTS - 23

Chocolate & strawberry martini

Vodka, chocolate, strawberry, cream

Apple crumble

Spiced whisky liqueur, apple juice, cinnamon, cream

Cherry bakewell

Amaretto, raspberry liqueur, lemon, egg white



BLOODY MARY'S
BAR • LOUNGE • GRILL

