



**BLOODY MARY'S**  
BAR • LOUNGE • GRILL

## **PRIX FIXE MENU**

### **ENTRÉE**

#### **Haku farmed kingfish ceviche**

Yuzu coconut dressing, pickled ginger, kumara crisps

#### **Heirloom tomatoes**

Buffalo mozzarella, almond skordalia, kalamata olives

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### **MAIN**

#### **200g angus beef fillet**

Garlic and thyme gratin, seasonal vegetables, port & thyme jus, served medium

#### **Free range chicken supreme**

Polenta, truffle mushroom puree, snap peas, baby kale

#### **Spiced roasted cauliflower**

Farm fresh labneh, smoked tomato jam, macadamia, snap peas

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### **DESSERT**

#### **Citrus Semifreddo**

Yuzu curd, blood orange, yoghurt ganache, crystallised lemon

#### **Duo of new zealand made cheeses**

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

2 course \$70 | 3 course \$90

