

STARTER

- Freshly baked bread loaf 17
EVOO & confit garlic butter
- Oysters 1/2 doz market price
Au natural w mignonette / rhubarb granita / tempura
- Beef cheek croquettes (3) 15
Celeriac puree, 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
- Honey truffle burrata 26
Slow roasted beetroot, pickled green apple, toasted walnut

MAIN

- Pan fried Akaroa salmon 48
Lemon yoghurt, charred broccolini, sweet corn salsa, avocado crema
- Butternut pumpkin risotto 39
Pecorino romano, macadamia, preserved lemon
- Canterbury lamb rump 46
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 | Brussels sprouts w yoghurt & cashew dukkah 15



THE GRILL

served with complimentary 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 Southern Stations wagyu sirloin 74
Canterbury grown, Japanese genetics, grain finished
- 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 16 | Highland Park 15 years 20 | Laphroaig 10 years 20

Potato 14	Sauce 6	Butter 6
Garlic & thyme gratin	Port wine & thyme jus	Café de Paris
Beef dripping fries	Mushroom & garlic jus	Black garlic
Truffle agria mash	Truffle peppercorn mustard	Perigord truffle
Beef tallow roasted	Béarnaise	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 jus, 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

- Double chocolate brownie 22
Hot fudge, marshmallow, dehydrated chocolate mousse, raspberry
- 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 crush
Vanilla vodka, chambord, creme de cacao, simple syrup, cream
- Tennessee crumble
Spiced whisky liqueur, apple juice, cinnamon, cream
- Cherry bakewell
Amaretto, raspberry liqueur, lemon, egg white

