

Entrées

- Freshly Baked Grizzly Milk Loaf | 14
Confit garlic butter
- Te Kouma Bay Pacific Oysters 1/2 Doz. | M/P
Au naturel w/ mignonette | kilpatrick | tempura
- Greenstone Creek Beef Tartare | 24
Cornichons, cured egg yolk, aged
parmesan, pommes paille
- Yellowfin Tuna Ceviche | 28
Passionfruit leche de tigre, mango,
pickled red onion, chilli oil
- Tora Coast Pāua Crumpet | 16 ea
Blackfoot pāua, crispy bacon,
preserved lemon, garlic chips
- Salt-Baked Beetroot Carpaccio | 25
Wairiri buffalo stracciatella, coppa, smoked
tomato, puffed grains, sherry vinaigrette
- Smoked Angus Beef Cheek Croquettes | 21
Cauliflower purée, aged parmesan, beef jus

Mains

- Butternut Pumpkin Risotto | 39
Pecorino romano, macadamia, preserved lemon
- Pan-Fried Akaroa Salmon | 48
Lemon yoghurt, charred broccolini,
sweet corn salsa, avocado crema
- Chargrilled Half Chicken | 42
Paris mash potato, spring greens,
peas, bacon, tarragon jus
- Coastal Spring Lamb Rump | 46
Potato pavé, baby carrots, saffron pickled
onions, caramelised onion soubise

Trust the Chef

- Four Courses | 105

Designed for the entire table, this four-
course dining experience showcases the finest
seasonal produce, premium local ingredients
and signature flavours from Bloody Mary's.
Leave the decisions to our chefs and enjoy an
experience shared by all guests at the table.
- Wine or whisky pairings, starting from 60pp
- Minimum of two guests. Entire table participation required. Due
to the nature of this menu, not all dietary requirements can be
accommodated. Please speak with your server before ordering.



The Grill

Steaks served with roasted garlic purée
& your choice of sauce

- 300gm Greenstone Creek Scotch | 62
Premium grass-fed New Zealand beef, with a marbling score
of 4+ required on every cut, then aged to perfection.
- 300gm Black Origin Wagyu Sirloin | 78
Produced from Japanese Wagyu genetics and raised in Canterbury
by Black Origin. A New Zealand-bred Wagyu programme built on
Japanese heritage, careful breeding and regional provenance.
- 500gm Angus x Hereford OP Ribeye | 99
Grass-fed Canterbury Angus x Hereford ribeye on the bone,
prized for its generous marbling and depth of flavour.
- Kazan A5+ Wagyu Sirloin | 79 Per 100g
Raised in the volcanic foothills of the Kirishima mountain range
from Japanese Black cattle. The A5 grade represents the highest
level awarded under Japan's official beef grading system.
- Wild Fiordland Wapiti Venison Backstrap | 70
Ethically harvested from Fiordland National Park, with every dish supporting
native forest conservation through the Fiordland Wapiti Foundation.
- ½ Tora Collective Crayfish | MP
Wild New Zealand crayfish from the nutrient-rich Tora Coast,
sustainably harvested and caught to order by Tora Collective.
- 600gm Chateaubriand of Greenstone Creek Angus Beef | 135
Carved from Greenstone Creek's award-winning, hand-selected beef tenderloin,
this premium centre-cut fillet is aged for exceptional tenderness.
- 1kg Coastal Lamb Oyster Shoulder | 115
Coastal lamb shoulder, slow-cooked in a Merlot and thyme braise until delicately tender.
This generous sharing dish showcases the exceptional quality of New Zealand lamb.
- Mary's Butchers Board | M/P
An ever-changing showcase of exceptional cuts selected by our chefs,
paired with thoughtful accompaniments to elevate each offering.
Please refer to your server for today's featured selection.

- Sauce | 6
Port wine & thyme jus
Mushroom & garlic jus
Truffle peppercorn mustard
Béarnaise

- Butter | 6
Café de Paris
Black garlic
Perigord truffle
Cowboy

Sides

- 17 each / 3 for 45
- Honey-Glazed Carrots
Roasted pecans, labneh
- Charred Broccolini
Tahini, kasundi, puffed rice
- Creamy Agria Mash
Truffle butter, chicken gravy
- Thick-Cut Tallow Fries
Parmesan, truffle
- Baked Cauliflower
Aged cheddar mornay
- Baby Cos Salad
Ranch, pickled pear, feta

Dessert

- Dark Chocolate Torte | 20
Mascarpone cream, cocoa nibs,
pink peppercorns
- Pear & Vanilla Choux | 18
Hazelnut brittle, diplomat cream, verjuice
- Strawberry Rhubarb Crumble | 18
Traditional crumble served with ice
cream and crème anglaise
- Kapiti Vanilla Bean Ice Cream Sundae | 17
Your choice of topping:
Chocolate fudge / strawberry compote / salted caramel
- Market Cheese
Rooftop honey, walnut loaf, chutney
& quince paste
2 selections | 28 / 5 selections | 55
- Affogato | 14
Espresso shot over vanilla bean ice cream
- Add One Liqueur | 14
Your choice of:
Galliano / Cointreau / Baileys / Frangelico /
Kahlua / Grand Marnier / Drambuie / Amaretto

Mary's Liquid
Treats

- Chocolate Crush | 24
Vanilla vodka, chambord, creme
de cacao, cream
- Tennessee Crumble | 24
Spiced whisky liqueur, apple juice,
cinnamon, cream
- Nevis Bluff Noble Pinot Gris | 15
Lush and sweet with apricot and honey
- Taylors Tawny Port 10 Year | 16
Silky and mellow with caramel notes
- Quinta de La Rosa White Port | 15
Bright, floral, and a touch citrus
- Lustau Pedro Ximenez San Emilio | 15
Liquid raisins — sticky, sweet,
and luscious



Book Your
Reservation Now