



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

## **PRIX FIXE MENU**

### **ENTRÉE**

Haku farmed kingfish ika mata

Yuzu kosho, pickled ginger, kumara crisps

Burrata & crispy fried oyster mushrooms

Smoked tomato jam, almond skordalia, chilli oil, nori

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### **MAIN**

200g angus beef fillet

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

Chargrilled chicken supreme

Butternut puree, slow roasted carrots, savoy cabbage, truffle cream

Spiced roasted cauliflower

Farm fresh labneh, almonds, green grapes, red pepper romesco

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### **DESSERT**

Cranberry brioche bread pudding

Caramel cremeux, grand marnier crème anglaise and speculoos

Duo of new zealand made cheeses

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

2 course \$70 | 3 course \$85

