

BESSIE

ENTREES

Artisan Stone-Baked Sourdough Cultured butter (V)	\$9
Market Oysters (GF/DF)	POA
Cloudy Bay Clams Seaweed butter, chilli, parsley (GF)	\$18
Pork Jowl Croquettes Burnt apple, radish	\$15
Chicken Liver Parfait Fig, pistachio, crostini.....	\$17
Marlborough King Salmon Escabeche, fennel, buckwheat.....	\$18
Steak Tartare Eye fillet, free range egg, crostini	\$19
Manuka Smoked Egg Onion veloute, bacon, truffle, mushroom (GF)	\$14

SIDES

Roasted spring potatoes, rosemary, garlic (GF/V).....	\$8
Freekah wheat, broccoli florets, dates, pine nuts (DF/V).....	\$13
Duck fat potato croquettes, mushroom, rosemary salt	\$10
Cos lettuce, pea shoots, radish, buttermilk dressing (GF/V).....	\$9
White polenta, mushroom, crispy kale, parmesan (GF).....	\$11
Glazed carrot, celeriac, shaved hazelnut (GF/V).....	\$12

OUR SPECIALTY CUTS (GF)

DRY AGED

Dry aged rib eye on the bone 500g	\$69
Dry aged T-bone 600g	\$73

TO SHARE

Merino lamb shoulder 1kg	\$85
Tomahawk 800g	\$95

BUTCHERS BLOCK

Short rib 300g	\$34
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OUR PRIME CUTS (GF)

Grass Fed Prime Canterbury Beef

Rib eye 250g	\$31
Eye fillet 200g.....	\$33

Firstlight Grass Fed Wagyu Marble Score 7-9

Cross cut skirt steak 300g.....	\$42
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Canterbury Lamb

Tenderloin on the bone 400g.....	\$35
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SAUCES

White peppercorn (GF/V)	Seaweed butter (GF/V)	
Chimichurri (GF/V)	Horseradish (GF/V)	
Black garlic, mushroom (GF)	Extra sauce	\$3
Red wine jus (GF/DF)		

*GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN

MAINS

Free Range Pork Belly Cauliflower puree, star anise, fennel glaze (GF)\$34

Free Range Canterbury Chicken Black barley, roasted carrots, miso

Market Fish Cauliflower, spinach, meyer lemon, caper, raisin (GF)

Open Ravioli Roasted portobello, lemon oil, smoked egg,

beurre noisette (V)

DESSERTS

Lemon Sorbet (GF/DF/V)

Prosecco flower jelly, lychee..... \$14

Chocolate Marquise (V)

Raspberry, vanilla ice cream..... \$15

Malibu Panna Cotta (GF/V)

Spiced pineapple, toasted coconut..... \$13

Buttermilk Waffle (V)

Apples, walnut, salt caramel ice cream

Cheese (V)

Selected locally from artisan producers

ST ASAPH STREET

