

# BESSIE

## ENTREES

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

## OUR SPECIALTY CUTS (GF)

### DRY AGED

XX* day rib eye on the bone <b>500g</b> .....	\$64
XX* day T-bone <b>600g</b> .....	\$68

### TO SHARE

Merino lamb shoulder <b>1kg</b> .....	\$85
Tomahawk <b>800g</b> .....	\$95

### BUTCHERS BLOCK

Short rib <b>300g</b> .....	\$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)		

## MAINS

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

**Free Range Canterbury Chicken** Black barley, roasted carrots, miso .....

\$34

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

\$35

**Open Ravioli** Roasted portobello, lemon oil, smoked egg,

beurre noisette (V) .....

\$30

## DESSERTS

### Mandarin Sorbet (V)

Meyer lemon, black sesame sable.....

\$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 .....

\$15

### Cheese (V)

Selected locally from artisan producers .....

\$18

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

XX\* CHANGES DAILY

ST ASAPH STREET

