

# 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 .....	\$14
<b>Chicken Liver Parfait</b> Fig, pistachio, crostini.....	\$15
<b>Marlborough King Salmon</b> Escabeche, fennel, buckwheat .....	\$17
<b>Steak Tartare</b> Eye fillet, free range egg, crostini .....	\$19
<b>Manuka Smoked Egg</b> Onion veloute, bacon, truffle, mushroom (GF) .....	\$13

## SIDES

Roasted spring potatoes, rosemary, garlic (GF/V) .....	\$7
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> .....	\$62
XX* day T-bone <b>600g</b> .....	\$68

### TO SHARE

Merino lamb shoulder <b>1kg</b> .....	\$80
Tomahawk <b>800g</b> .....	\$92

### BUTCHERS BLOCK

Short rib <b>300g</b> .....	\$33
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## OUR PRIME CUTS (GF)

### Grass Fed Prime Canterbury Beef

Rib eye 250g .....	\$29
Eye fillet 200g.....	\$31

### Firstlight Grass Fed Wagyu Marble Score 7-9

Rump 350g .....	\$58
Cross cut skirt steak 300g.....	\$42

## 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

<b>Free Range Pork Belly</b> Cauliflower puree, star anise, fennel glaze (GF) ....	\$32
<b>Organic Canterbury Chicken</b> Black barley, roasted carrots, miso .....	\$32
<b>Market Fish</b> Cauliflower, spinach, meyer lemon, caper, raisin (GF) .....	\$35
<b>Open Ravioli</b> Roasted portobello, lemon oil, smoked egg, beurre noisette (V) .....	\$28

## DESSERTS

<b>Mandarin Sorbet</b> (V) Meyer lemon, black sesame sable .....	\$13
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<b>Chocolate Marquise</b> (V) Raspberry, vanilla ice cream.....	\$14
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<b>Malibu Panna Cotta</b> (GF/V) Spiced pineapple, toasted coconut .....	\$12
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<b>Buttermilk Waffle</b> (V) Apples, walnut, salt caramel ice cream .....	\$14
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<b>Cheese</b> (V) Selected locally from artisan producers .....	\$18
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\*GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN

XX\* CHANGES DAILY

ST ASAPH STREET

