

BESSIE

ENTREES

Artisan Stone-Baked Sourdough Cultured butter (V)	\$14
Market Oysters (NGA/NDA) 1/2 doz <small>MARKET PRICE</small> 1 doz <small>MARKET PRICE</small>	
Market Fish Crudo Burnt orange, pickled fennel, espelette pepper, chive (NGA/NDA) ..	\$26
Mushroom Agnolotti Buffalo curd, charred leeks, brown butter, pecorino	\$24
Chicken Liver Parfait Fig, pistachio, crostini.....	\$23
Marlborough King Salmon Escabeche, fennel, buckwheat (NGA)	\$26
Canterbury Plains Black Angus Steak Tartare Eye Fillet Free range egg, crostini (NDA) ..	\$25
Manuka Smoked Egg Onion veloute, bacon, truffle, mushroom (NGA)	\$22

SIDES

Roasted spring potatoes, rosemary, garlic (NGA/V)	\$14
Creamed spinach, sour cream, pecorino crumb (V).....	\$15
Freekeh wheat, broccoli florets, dates, pine nuts (NDA/V)	\$16
Duck fat potato croquettes, mushroom, rosemary salt	\$15
Cos lettuce, pea shoots, radish, buttermilk dressing (NGA/V)	\$16
White polenta, mushroom, crispy kale, parmesan (NGA)	\$16
Glazed carrot, celeriac, shaved hazelnut (NGA)	\$15

MAINS

Free Range Pork Belly Cauliflower puree, star anise, fennel glaze (NGA)	\$43
Free Range Canterbury Chicken Black barley, roasted carrots, miso	\$44
Market Fish Cauliflower, spinach, meyer lemon, caper, raisin (NGA)	\$46
Celeriac Confit Wild mushroom, pearl onions, parmesan, apple (NGA/V)	\$41

OUR PRIME CUTS

Grass Fed Prime Canterbury Beef

Rib eye 250g (NGA/NDA)	\$39
Eye fillet 200g (NGA/NDA)	\$40

Canterbury Lamb

Tenderloin on the bone 400g (NGA/NDA)	\$44
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SAUCES

White peppercorn	Seaweed butter (NGA/V)	
Chimichurri (NGA/NDA/V)	Horseradish (NGA/V)	
Black garlic, mushroom		
Red wine jus (NGA/NDA)	Extra sauce	\$5

DESSERTS

Lemon Sorbet (NGA/NDA/V)	
Prosecco flower jelly, lychee.....	\$18

Chocolate Marquise (V)

Raspberry, vanilla ice cream.....	\$19
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Malibu Panna Cotta (NGA/V)

Spiced pineapple, toasted coconut	\$18
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Buttermilk Waffle (V)

Apples, walnut, salt caramel ice cream	\$18
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Affogato (NGA/V)

Vanilla ice cream, espresso shot	\$16
add a shot of Frangelico or Amaretto	+\$8

Cheese (V)

Selected locally from artisan producers	\$26
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DIGESTIFS

Limoncello	\$14
Irish Coffee	\$18
Hot Buttered Rum	\$17

*NGA - NO GLUTEN ADDED / NDA - NO DAIRY ADDED / V - VEGETARIAN

ST ASAPH STREET

