

BESSIE

ENTREES

Artisan Stone-Baked Sourdough Cultured butter (V)	\$13
Market Oysters (GF/DF) 1/2 doz <small>MARKET PRICE</small> 1 doz <small>MARKET PRICE</small>	
Cloudy Bay Clams Seaweed butter, chilli, parsley (GF)	\$23
Pork Jowl Croquettes Burnt apple, radish	\$19
Chicken Liver Parfait Fig, pistachio, crostini.....	\$21
Marlborough King Salmon Escabeche, fennel, buckwheat	\$24
Steak Tartare Eye fillet, free range egg, crostini	\$22
Manuka Smoked Egg Onion veloute, bacon, truffle, mushroom (GF)	\$18

SIDES

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

OUR SPECIALTY CUTS (GF)

DRY AGED

Dry aged rib eye on the bone 350g	\$58
Dry aged rib eye on the bone 500g	\$76
Dry aged T-bone 600g	\$78

TO SHARE

Merino lamb shoulder 1kg	\$89
Tomahawk 800g	\$95

BUTCHERS BLOCK

Waitaha Wagyu eye fillet MBS 6-7	\$6/10g
Short rib 300g	\$38

OUR PRIME CUTS (GF)

Grass Fed Prime Canterbury Beef

Rib eye 250g	\$34
Eye fillet 200g.....	\$36

Canterbury Lamb

Tenderloin on the bone 400g.....	\$38
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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	\$4
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) ...	\$38
Free Range Canterbury Chicken Black barley, roasted carrots, miso	\$37
Market Fish Cauliflower, spinach, meyer lemon, caper, raisin (GF)	\$38
Celeriac Confit Wild mushroom, pearl onions, parmesan, apple (GF/V).....	\$34

DESSERTS

Lemon Sorbet (GF/DF/V)	
Prosecco flower jelly, lychee.....	\$17

Chocolate Marquise (V)

Raspberry, vanilla ice cream.....	\$18
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Malibu Panna Cotta (GF/V)

Spiced pineapple, toasted coconut.....	\$17
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Buttermilk Waffle (V)

Apples, walnut, salt caramel ice cream	\$17
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Affogato (GF/V)

Vanilla ice cream, espresso shot	\$14
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Cheese (V)

Selected locally from artisan producers	\$22
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ST ASAPH STREET

