



ENTRÉES

Pan Fried Calves Liver

crispy bacon, red wine onion jus

French Onion Soup

Gruyere crouton

Crumbed Calamari

amber honey, soy and lime dipping sauce

House Made Mushroom Ravioli

white truffle dressing, shaved Grana Padano

MAINS

Aged Fillet of Beef

sauce Béarnaise, hand cut fries, red wine jus

Market Fish

creamy leek & corn chowder, BSB potatoes,
rosemary butter

White Beans & Buttercup

housemade fried gnocchi, slow roasted vine
tomato, herb broth

Slow Cooked Lamb Shank

spiced tomato, caramelised onion mash, garden peas

DESSERT

Crème Brulée

with poached seasonal fruit

Éclair

passionfruit ice cream, chocolate ganache,
crème anglaise

Vahlrona Blond Chocolate Pannacotta

strawberries, sesame crisp

Single Cheese

housemade crackers



CHEF/PARTNER – REX MORGAN

www.boulcottstreetbistro.co.nz