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BoulcottStreetBistro.co.nz



CHEF/PARTNER – REX MORGAN
Lunch Sunday - Friday; Dinner 7 Days



ENTRÉES

French Onion Soup Gruyère croûton	16.00
Smoked Maple Cured Salmon toasted fennel, quinoa, cucumber & apple dressing · <i>df & gf</i>	18.00
Braised Apple and Ginger Pork Belly Le Puy lentils, carrot and white radish · <i>df & gf</i>	17.00
Gremolata Crumbed Calamari (BSB classic) anchovy tartare · <i>df & gf on request</i>	17.00
Savoury Tart “Quiche des Vendanges” lardons, caramelised onions, baby spinach, smoked cheddar, radicchio & endive salad	16.00
House Cured Tuna lime & soy dressing, shaved fennel salad · <i>df & gf</i>	16.00
Summer Confit Tomato Salad fresh goat cheese, pistachio pesto, frisée · <i>df & gf · v</i>	16.00
House Made Mushroom Ravioli white truffle dressing & shaved Grana Padano · <i>v</i>	17.00

MAINS

Free Range Chicken Breast cylinder potatoes, Greek green olives, sautéed cherry tomatoes, tarragon & tahini yoghurt · <i>df & gf on request</i>	31.00
White Beans & Buttercup slow roasted vine tomatoes, herb broth, housemade fried gnocchi · <i>v · df & gf on request</i>	28.00
Classic Caesar Salad baby Cos, Grana Padano, free range hens egg, crouton, Ortiz anchovy dressing <i>Add confit Tuna Loin</i> · <i>df · gf on request</i>	22.00 4.00
Angus Pure Beef Schnitzel battered courgette fries, tomato sauce	29.00
Pan Roasted Market Fish seared Coromandel scallops, crayfish bisque, pea shoots, lemon vinaigrette · <i>df & gf on request</i>	32.00
Marinated Lamb Cutlets pesto mash, roasted mixed peppers & courgette ribbons · <i>gf · df on request</i>	29.00
Aged Fillet Of Beef (BSB classic) sauce Béarnaise, hand cut double cooked fries, red wine jus · <i>df & gf on request</i>	38.00

SIDES

House Salad - frisée, lardons, tomato, free range egg, croutons, creamy vinaigrette	8.00
Hand cut double cooked fries (<i>sml/lrg</i>)	6.00/9.00
Steamed beans, basil butter	
Cauliflower gratin	8.50
Steamed broccoli, Kikorangi blue dressing	8.50

DESSERTS

Crème Brulée (BSB classic) poached seasonal fruit · <i>gf</i>	18.00
Éclair passionfruit ice cream, chocolate ganache, crème anglaise	17.00
Sticky Date Pudding butterscotch sauce, vanilla bean ice cream, brandy snap	16.00
Almond Dacquoise almond biscuit, hazelnut praline ice cream, pastry cream, roasted white chocolate	17.00
Pinot Noir And Ghana Mousse salted macadamia brittle, cocoa nib wafer, cherry jam · <i>gf</i>	18.00
Artisan Cheese Selection · <i>gf on request</i> Single Cheese	23.00 11.00



PRIVATE ROOM AVAILABLE,
OUT CATERING & PRIVATE FUNCTIONS