

PH: +64 4 499 4199  
 BoulcottStreetBistro.co.nz



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

CHAMPAGNE  
**TAITTINGER**  
*Reims*

**Taittinger Brut Reserve NV**  
 \$24.5 glass  
 \$70 half bottle  
 \$140 full bottle

*\*1/2 price on Monday!*



ENTRÉES

- French Onion Soup** 16.00  
Gruyère croûton
- Smoked Maple Cured Salmon** 18.00  
toasted fennel, quinoa, cucumber & apple dressing  
· *df & gf*
- Braised Apple and Ginger Pork Belly** 17.00  
Le Puy lentils, carrot and white radish · *df & gf*
- Gremolata Crumbed Calamari** (BSB classic) 17.00  
anchovy tartare · *df & gf on request*
- Pan Fried Calves Liver** 16.00  
crispy bacon, red wine onion jus · *gf*
- House Cured Tuna** 16.00  
lime & soy dressing, shaved fennel salad  
· *df & gf*
- Summer Confit Tomato Salad** 16.00  
fresh goat cheese, pistachio pesto, frisée · *df & gf · v*
- House Made Mushroom Ravioli** 17.00  
white truffle dressing & shaved Grana Padano · *v*

MAINS

- Aged Fillet Of Beef** (BSB classic) 38.00  
sauce Béarnaise, hand cut double cooked fries,  
red wine jus · *df & gf on request*
  - Slow Cooked Lamb Shank** 36.00  
spiced tomato, caramelised onion mash,  
garden peas · *gf · df on request*
  - Citrus Braised Beef Cheeks** 36.00  
pumpkin & celeriac spring roll, roasted shallots,  
citrus reduction · *df & gf on request*
  - White Beans & Buttercup** 31.00  
slow roasted vine tomato, herb broth,  
housemade fried gnocchi · *v · df & gf on request*
  - Pan Roasted Market Fish** 36.00  
seared Coromandel scallops, crayfish bisque,  
pea shoots, lemon vinaigrette · *df & gf on request*
  - Panko Crumbed Pork Loin** 34.00  
puttanesca sauce, crispy baby kale, sage butter  
· *df on request*
  - Free Range Chicken Breast** 34.00  
cylinder potatoes, Greek green olives, sauteed cherry  
tomatoes, taragon & tahini yoghurt  
· *df & gf on request*
- SIDES
- House Salad - frisée, lardons, tomato, free range egg,  
croutons, creamy vinaigrette
  - Hand cut double cooked fries (sml/lrg) 6.00/9.00
  - Cauliflower gratin 8.50
  - Steamed broccoli with Kikorangi blue dressing 8.50
  - Steamed beans, basil butter 8.50
  - Sautéed field mushrooms, lemon herb butter 8.50

**SUNDAY ROAST**

JOIN US FOR LUNCH OR DINNER ON SUNDAY AND  
 ENJOY OUR SUCCULENT SUNDAY ROAST WITH A  
 GLASS OF RED OR LOCAL CRAFT BEER  
 FOLLOWED BY A CLASSIC PUDDING  
 \$45  
*Dinner from 5.30pm*



DESSERTS

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



PRIVATE ROOM AVAILABLE,  
 OUT CATERING & PRIVATE FUNCTIONS