



ENTRÉES

<b>French Onion Soup</b>	16.00
Gruyère croûton	
<b>Manuka Smoked Fish Cake</b>	18.00
saffron & lemon aioli · <i>df &amp; gf</i>	
<b>Braised Apple and Ginger Pork Belly</b>	17.00
Le Puy lentils, carrot and white radish · <i>df &amp; gf</i>	
<b>Gremolata Crumbed Calamari (BSB classic)</b>	17.00
anchovy tartare · <i>df &amp; gf on request</i>	
<b>House Cured Tuna</b>	16.00
lime & soy dressing, shaved fennel salad · <i>df &amp; gf</i>	
<b>Summer Confit Tomato Salad</b>	16.00
fresh goat cheese, pistachio pesto, frisée · <i>df &amp; gf · v</i>	
<b>House Made Mushroom Ravioli</b>	17.00
white truffle dressing & shaved Grana Padano · <i>v</i>	
<b>Pan Fried Calves Liver</b>	16.00
crispy bacon, red wine onion jus · <i>gf</i>	

**f|t** PRIVATE ROOM AVAILABLE,  
 OUT CATERING & PRIVATE FUNCTIONS

MAINS

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

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	8.50
Cauliflower gratin	8.50
Steamed broccoli, Kikorangi blue dressing	8.50

DESSERTS

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