



ENTRÉE

House Cured Tuna

lime & soy dressing, shaved fennel salad

Braised Apple and Ginger Pork Belly

Le Puy lentils, carrot and white radish

Gremolata Crumbed Calamari

anchovy tartare

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

sautéed tiger prawns, crayfish bisque,
pea shoots, lemon vinaigrette

White Beans & Buttercup

housemade fried gnocchi, slow roasted vine
tomato, herb broth

Braised Lamb Shank

spiced tomato, caramelised onion mash, garden peas

DESSERT

Crème Brulée

with poached seasonal fruit

Éclair

passionfruit ice cream, chocolate ganache,
crème anglaise

Sticky Date Pudding

butterscotch sauce, brandy snap, vanilla ice cream

Single Cheese

house made crackers



CHEF/PARTNER – REX MORGAN

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