

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



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

CHAMPAGNE
TAITTINGER
Reims

Taittinger 'Cuvée Prestige' NV

\$24.5 glass
\$70 half bottle
\$140 bottle

** 1/2 price on Monday!*



ENTRÉES

French Onion Soup Gruyère croûton	16.00
Manuka Smoked Fish Cake saffron & lemon aioli · <i>df & gf</i>	17.00
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
Pan Fried Calves Liver crispy bacon, red wine onion jus · <i>gf</i>	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

Aged Fillet Of Beef (BSB classic) sauce Béarnaise, hand cut double cooked fries, red wine jus · <i>df & gf on request</i>	39.00
Slow Cooked Lamb Shank spiced tomato, caramelised onion mash, garden peas · <i>gf · df on request</i>	37.00
Citrus Braised Beef Cheeks pumpkin & parsnip spring roll, roasted shallots, citrus reduction · <i>df · gf on request</i>	36.00
White Beans & Buttercup slow roasted vine tomato, herb broth, housemade fried gnocchi · <i>v · df & gf on request</i>	31.00
Pan Roasted Market Fish sautéed tiger prawns, crayfish bisque, pea shoots, lemon vinaigrette · <i>df & gf on request</i>	37.00
Panko Crumbed Pork Loin puttanesca sauce, crispy baby kale, sage butter · <i>df on request</i>	36.00
Free Range Chicken Breast cylinder potatoes, Greek green olives, sauteed cherry tomatoes, taragon & tahini yoghurt · <i>df & gf on request</i>	34.00
SIDES	
House Salad - frisée, lardons, tomato, free range egg, croutons, creamy vinaigrette	8.00
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) 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>	23.00
Single Cheese	11.00
Petit Fours	11.00



PRIVATE ROOM AVAILABLE,
OUT CATERING & PRIVATE FUNCTIONS