




 CHAMPAGNE
TAITTINGER
Reims
Taittinger 'Cuvée Prestige' NV
 \$24.5 glass
 \$70 half bottle
 \$140 bottle
** 1/2 price on Monday!*



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

: : : : : MAINS : : : : :

- Free Range Chicken Pot Pie** 29.00
wild leeks, carrots, baby peas
- Pumpkin Gnocchi & Crumbed Polenta Chips** 32.00
aniseed carrot mousseline, wilted greens, roasted vine
tomato, sunflowerseed pesto · v · *df on request*
- Classic Caesar Salad** 26.00
baby Cos, Grana Padano, free range hens egg, crouton,
Ortiz anchovy dressing
· *df & gf on request*
- Char Grilled Reserve Range Sirloin** 33.00
bone marrow & shallot butter, Lyonnaise potatoes
· *df & gf on request*
- Market Fish** 33.00
imam bayildi, pickled mustard seeds, blackened lemon
· *df & gf on request*
- Seared Lamb Loin** 32.00
puréed spinach, currants and toasted pinenuts
· *gf · df on request*
- Aged Fillet Of Beef (BSB classic)** 39.00
sauce Béarnaise, hand cut double cooked
fries, red wine jus · *df & gf on request*

: : : : : 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
- Brussel Sprouts with honey and maple glaze 8.50
- Cauliflower gratin 8.50
- Steamed broccoli, Kikorangi blue dressing 8.50

: : : : : 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
- Petit Fours** 11.00

: : : : : ENTRÉES : : : : :

- French Onion Soup** 16.00
Gruyère croûton
- Manuka Smoked Fish Cake** 17.00
saffron & lemon aioli · *df & gf*
- Crispy Skin Free Range Pork Belly** 17.00
black pudding, burnt baby onions, onion puree,
red wine jus · *gf on request*
- Gremolata Crumbed Calamari (BSB classic)** 17.00
anchovy tartare · *df & gf on request*
- Ora King Salmon Gravlax & Rilette** 17.00
pickled baby vegetables · *df & gf*
- Pan Fried Tempeh** 16.00
warmed artichokes, Zany Zeus creamy feta, olives &
parsley with salsa verde · *gf · df on request · v*
- House Made Mushroom Ravioli** 17.00
white truffle dressing & shaved Grana Padano · v
- Pan Fried Calves Liver** 16.00
crispy bacon, red wine onion jus · *gf*