

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	16.00
Gruyère croûton	
Manuka Smoked Fish Cake	17.00
saffron & lemon aioli · <i>df & gf</i>	
Braised Apple and Ginger Pork Belly	17.00
Le Puy lentils, carrot and white radish · <i>df & gf</i>	
Gremolata Crumbed Calamari (BSB classic)	17.00
anchovy tartare · <i>df & gf on request</i>	
Pan Fried Calves Liver	16.00
crispy bacon, red wine onion jus · <i>gf</i>	
Ora King Salmon Gravlax & Rilette	17.00
pickled baby vegetables · <i>df & gf</i>	
Summer Confit Tomato Salad	16.00
fresh goat cheese, pistachio pesto, frisée · <i>df & gf · v</i>	
House Made Mushroom Ravioli	17.00
white truffle dressing & shaved Grana Padano · <i>v</i>	

MAINS

Aged Fillet Of Beef (BSB classic)	39.00
sauce Béarnaise, hand cut double cooked fries, red wine jus · <i>df & gf on request</i>	
Slow Cooked Lamb Shank	37.00
spiced tomato, caramelised onion mash, garden peas · <i>gf · df on request</i>	
Citrus Braised Beef Cheeks	36.00
pumpkin & parsnip spring roll, roasted shallots, citrus reduction · <i>df · gf on request</i>	
Pumpkin Gnocchi & Crumbed Polenta Chips	32.00
aniseed carrot mousseline, wilted greens, roasted vine tomato, sunflowerseed pesto · <i>v · df on request</i>	
Pan Roasted Market Fish	37.00
sautéed tiger prawns, crayfish bisque, pea shoots, lemon vinaigrette · <i>df & gf on request</i>	
Panko Crumbed Pork Loin	36.00
puttanesca sauce, crispy baby kale, sage butter · <i>df on request</i>	
Sous Vide Lemongrass & Soy Chicken Breast	34.00
IPA risotto, confit citrus cauliflower, carrot & capsicum · <i>df & gf on request</i>	

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
Brussel Sprouts with honey and maple glaze	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 · <i>gf</i>	
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 · <i>gf</i>	
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