



  
 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*

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*

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, lardons  
· *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
- Roasted beetroot, walnut and rosemary praline,  
red wine vinaigrette 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