

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
Crispy Skin Free Range Pork Belly black pudding, burnt baby onions, onion puree, red wine jus · <i>gf on request</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
Ora King Salmon Gravlax & Rilette pickled baby vegetables · <i>df & gf</i>	17.00
Pan Fried Tempeh warmed artichokes, Zany Zeus creamy feta, olives & parsley with salsa verde · <i>gf · df on request · 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
Red Wine Braised Lamb Shank smoked potato mash, roasted baby vegetables · <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
Pumpkin Gnocchi & Crumbed Polenta Chips aniseed carrot mousseline, wilted greens, roasted vine tomato, sunflowerseed pesto · <i>v · df on request</i>	32.00
Pan Roasted Market Fish imam bayildi, pickled mustard seeds, blackened lemon, sautéed tiger prawns · <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
Sous Vide Lemongrass & Soy Chicken Breast IPA risotto, confit citrus cauliflower, carrot & capsicum · <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
Roasted beetroot, walnut and rosemary praline, red wine vinaigrette	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

f | t PRIVATE ROOM AVAILABLE,
 OUT CATERING & PRIVATE FUNCTIONS