



ENTRÉES

- French Onion Soup** 17.00
Gruyère croûton
- Angus Pure Beef Tartare Puttanesca** 17.00
grilled crostini, garlic chips · *df · gf on request*
- Seared Harissa Yellowfin Tuna** 18.00
mint pea purée, capsicum coulis, Rewarewa honey
yoghurt dressing · *gf · df on request*
- Gremolata Crumbed Calamari (BSB classic)** 17.00
anchovy tartare · *df & gf on request*
- Karengo Hot Smoked Ora King Salmon** 18.00
new season potato salad, watercress mayonnaise,
pickled shallots · *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 Lambs Liver** 16.00
crispy bacon, red wine onion jus · *gf*

MAINS

- Pasta Pescatore** 34.00
housemade linguine, prawns, mussels & clams,
tomato & crayfish bisque, tuscan hot oil · *df on request*
- Falafel Croquettes** 32.00
carrot & ginger mousseline, cauliflower couscous,
roasted tomatoes, petit herbs · *v · df & gf on request*
- Zucchini Ribbon Salad** 26.00
raw sweetcorn, Pecorino Romano, cherry tomatoes,
basil vinaigrette, black garlic puree
· *gf · df on request*
- Classic Meatloaf** 32.00
apple cider glaze, garlic butter mash, smoked onions,
red wine jus
- Pan Fried Market Fish** 38.00
smoked beignet, rouille, lemon dressed baby salad
· *df & gf on request*
- Lemon & Dill Marinated Lamb Cutlets** 33.00
sautéed spinach, green olive gnocchi, olive oil jus
· *gf · df on request*
- Aged Fillet Of Beef (BSB classic)** 39.50
sauce Béarnaise, hand cut double cooked
fries, red wine jus · *df & gf on request*

SIDES

- Green salad- avocado, cucumber, spring onion,
mustard seed 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 with dukkah butter 8.50
- Roasted field mushrooms, lemon herb butter 8.50

DESSERTS

- Crème Brûlée (BSB classic)** 18.00
poached seasonal fruit · *gf*
- Éclair** 17.00
apple caramel ice cream, golden hokey pokey,
chocolate sauce
- 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 · *gf*
- Whittaker's Dark Ghana Tart** 18.00
tea poached prunes, Frangelico cream,
crispy hazelnut wafer
- Artisan Cheese Selection · gf on request** 23.00
- Single Cheese** 11.00
- Petit Fours** 11.00