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BoulcottStreetBistro.co.nz



CHEF/PARTNER – REX MORGAN
Lunch Sunday - Friday; Dinner 7 Days

WESTCOAST WHITEBAIT

SERVED IN A FREE RANGE EGG ROLL
WITH TARTARE SAUCE

Entrée/Main - \$24/\$46



ENTRÉES

French Onion Soup Gruyère croûton	17.00
Seared Harissa Yellowfin Tuna mint pea purée, capsicum coulis, Rewarewa honey yoghurt dressing · <i>gf</i> · <i>df on request</i>	18.00
Southern Alps Venison fennel & rosemary crust, vegetable rosti, kumara crisps, NYC pepper jus · <i>gf</i> · <i>df on request</i>	18.00
Gremolata Crumbed Calamari (BSB classic) anchovy tartare · <i>df</i> & <i>gf on request</i>	17.00
Ora King Hot Smoked Salmon pickled mango, baby rocket, sherry vinegar reduction · <i>df</i> & <i>gf</i>	18.00
Pan Fried Tempeh warmed artichokes, Zany Zeus creamy feta, olives & parsley with salsa verde · <i>gf</i> · <i>df on request</i> · <i>v</i>	16.00
House Made Mushroom Ravioli white truffle dressing & shaved Grana Padano · <i>v</i>	17.00
Pan Fried Lambs Liver crispy bacon, red wine onion jus · <i>gf</i>	16.00

MAINS

Aged Fillet Of Beef (BSB classic) sauce Béarnaise, hand cut double cooked fries, red wine jus · <i>df</i> & <i>gf on request</i>	39.50
Red Wine Braised Lamb Shank smoked potato mash, roasted baby vegetables, lemon zest & fresh herbs · <i>df</i> & <i>gf on request</i>	37.00
Fork Tender Braised Wagyu Shortrib ginger & lime dressed pakchoy and endive, stem broccolini, rice wafer · <i>df</i>	36.00
Falafel Croquettes carrot & ginger mousseline, cauliflower couscous, roasted tomatoes, petit herbs · <i>v</i> · <i>df</i> & <i>gf on request</i>	34.00
Pan Fried Market Fish smoked beignet, rouille, lemon dressed baby salad · <i>df</i> & <i>gf on request</i>	38.00
Seared Pork Entrécôte root vegetable gratin, wilted silverbeet, hazelnut beurre noisette · <i>gf</i>	37.00
Panko Waitoa Chicken Breast & Chorizo confit bell peppers, mangetout, green & Kalamata olives, red wine jus · <i>df on request</i>	36.00
SIDES	
Green salad - avocado, cucumber, spring onion, mustard seed vinaigrette	8.00
Hand cut double cooked fries (sml/lrg)	6.00/9.00
Cauliflower gratin	8.50
Steamed broccoli with dukkah butter	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
\$49
Dinner from 5.30pm



DESSERTS

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



PRIVATE ROOM AVAILABLE,
OUT CATERING & PRIVATE FUNCTIONS