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BoulcottStreetBistro.co.nz



Lunch Monday - Friday; Dinner Monday - Saturday

### THE MARTINBOROUGH MARTINI

#### WELLINGTON ON A PLATE COCKTAIL

BROWN BUTTER WASHED REID & REID REV DAWSON, HOUSEMADE  
PALLISER ESTATE CHARDONNAY VERMOUTH & FRESH DILL  
ACCOMPANIED BY A CRAYFISH ECLAIR  
\$22

### ENTRÉES

|  |       |
|--|-------|
| French Onion Soup  | 19.00 |
| Gruyère croûton · nf · gf/df on request  |       |
| Crumbed Calamari (BSB classic)   | 19.00 |
| toasted fennel & sesame crumb, tartare<br>· df · nf · gf on request                              |       |
| Beetroot Pressée   | 19.00 |
| orange & watercress salad, goats cheese croquette,<br>hazelnuts · v · gf, df, nf & vv on request |       |
| Sautéed Tiger Prawns   | 23.00 |
| paella rice, piquillo peppers, crayfish bisque,<br>confit of garlic · nf · gf · df on request    |       |
| Akaroa Salmon Gravlax  | 21.00 |
| celeriac remoulade, capers, yuzu olive oil<br>· df · nf · gf                                     |       |
| Pork & Pistachio Terrine   | 21.00 |
| sourdough toast, cornichons  |       |

### MAINS

|  |       |
|--|-------|
| Aged Fillet Of Beef (BSB classic)  | 44.00 |
| sauce Béarnaise, hand cut double cooked fries, red wine jus<br>· gf · nf · df on request                   |       |
| Blackbean Rissoles   | 39.00 |
| kholrabi, Brussels sprouts, celeriac purée, pickled<br>pearl onions · gf · vv                              |       |
| Pan Fried Market Fish  | 42.00 |
| Cloudy Bay clams, desiree potato, winter leeks, chive<br>beurre blanc · nf · gf · df on request            |       |
| Confit Duck Leg  | 42.00 |
| Agria potato pave, mushroom fricassée, confit of garlic,<br>parsley sauce · gf · nf · df on request        |       |
| Roasted Lamb Rump  | 41.00 |
| roasted parsnip, sautéed spinach, oyster mushroom beignet,<br>roasted garlic jus · nf · df · gf on request |       |

### SIDES \$10

|  |
|--|
| Hand cut double cooked fries (small \$6) |
| Cauliflower gratin                       |
| Baby cos wedge, ranch dressing, croutons |
| Broccoli, Café de Paris butter           |
| Roasted Yams, olive oil & thyme          |

### CHAMPAGNE TAITTINGER

#### Taittinger Cuvée Prestige NV

\$27 glass  
\$85 half bottle  
\$155 full bottle

*\*1/2 price on Monday!*



### DESSERTS \$18

|  |
|--|
| Crème Brûlée (BSB classic) · gf · nf                               |
| Caramel Mousse   |
| sable biscuit, shiraz poached pears · nf                           |
| Warm Mandarin Polenta Cake   |
| tamarillo, toasted oat milk ice cream<br>· gf on request · df · vv |
| Meyer Lemon Tart   |
| raspberry sorbet · nf  |
| Dark Ghanaian Chocolate Fondant                                    |
| pistachio ice cream  |
| Artisan Cheese Selection 29.00                                     |
| Single Cheese 13.00  |
| · nf · gf on request   |

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