

## APERITIFS

<i>BSB Gin Martini</i> .....	16.00
<i>BSB Aperol Spritz</i> .....	16.00
<i>Hendrick's Gin &amp; Tonic</i> .....	15.00
<i>The Bone Line Dry Riesling</i> .....	15.00
<i>Tommy's Margarita</i> .....	19.00

## TAITTINGER *Champagne*

CUVÉE PRESTIGE NV

<i>Glass</i> .....	28.00
<i>Half bottle</i> .....	85.00
<i>Full bottle</i> .....	155.00

*Half price on Monday*

## OYSTERS

FRESHLY SHUCKED

<i>Natural, shallot vinaigrette</i> .....	7.00
<i>Battered, tartare &amp; malt vinegar (min.6)</i> .....	8.00

*(Subject to availability)*

## ENTRÉES

**Crumbed Calamari** · *df · nf · gf on request*  
*Toasted sesame seeds, skordalia, lemon, rocket leaves* ..... 21.00

**Kingfish Crudo** · *gf · nf · df on request*  
*Watercress velouté, dried olive, marinated cherry tomatoes, pickled radish* ..... 25.00

**Tête Du Couchon** · *df · gf · nf*  
*Pig's head terrine, sauce ravigote, parsley jelly, watercress & endive salad* ..... 24.00

**Black Bean & Walnut Rissole** · *gf · df · vv*  
*Celeriac purée, oyster mushrooms, broccoli shoots* ..... 23.00

**Crayfish Raviolo** · *nf*  
*Chicken mousse, Marseillaise tomato compote, confit of fennel, micro coriander* ..... 29.00

**French Onion Soup** · *nf · df & gf on request*  
*Gruyère crouton* ..... 19.00

### BSB'S FAMOUS LUNCH T-BONE *(Lunch only)*

*300g T-Bone Steak, red wine jus & fresh watercress, served with your choice of sauce* ..... 25.00  
*Mushroom & Brandy · Smoked Bone Marrow Butter · Green Peppercorn*  
*Add two fried eggs* ..... 7.00

## MAINS

**Aged Fillet Of Beef** · *gf · nf · df on request*  
*Sauce Béarnaise, hand cut double cooked fries, red wine jus* ..... 49.00

**Crispy Saffron Rice Cake** · *gf · vv · nf on request*  
*Roasted aubergine, barberries, confit vine tomato, zucchini chutney, pistachios* ..... 42.00

**Pan Fried Market Fish** · *df · gf · nf*  
*Butter beans, cherry tomato & paprika stew, grilled red onion* .... 48.00

**Housemade Smoked Kielbasa Pork Sausage**  
*Paris mash, sautéed cavolo nero, glazed shallots, apple cider mustard, red wine jus* · *gf · nf · df on request* ..... 46.00

**Duck Confit** · *df · gf · nf*  
*Puy lentils, roast beetroot, soffritto & beetroot jus* ..... 48.00

**Ohariu Valley Slow Roasted Lamb Shoulder** · *gf · nf · df on req*  
*Brussels sprouts, pickled onion, warm vinaigrette* ..... 49.00

## SIDES

<i>Baby cos leaves, ranch dressing</i> .....	11.00
<i>Hand cut double cooked fries</i> .....	(small 8.00) 12.00
<i>Grilled broccolini, salsa verde</i> .....	12.00
<i>Cauliflower gratin</i> .....	13.00
<i>Herb roasted mushrooms, parsley butter</i> .....	12.00



99 Boulcott Street, Wellington, New Zealand



## DESSERTS

**Crème Brûlée** · gf · nf  
A BSB classic ..... 19.00

**Roasted Orange & Olive Oil Cake** · df · gf · vv · nf on request  
Cashew butter & muscovado ice cream, poached rhubarb ..... 18.00

**Limoncello & Mascarpone Cheesecake** · nf · gf on request  
Sable biscuit, meringue ..... 18.00

**Granny Smith Apple Tarte Tatin** · nf  
Vanilla bean ice cream ..... 18.00

**Dark Ghana Chocolate Crèmeux** · nf  
Black sesame sponge, roasted Black Doris plums ..... 19.00

**Poached Quince & Pistachio Tart**  
Manuka honey ice cream ..... 19.00

### DESSERT WINE

2023 SAINT CLAIR  
NOBLE RIESLING  
Marlborough ..... 17.00 | 75.00 375ml

2019 DE BORTOLI 'NOBLE ONE'  
BOTRYTIS SEMILLON  
New South Wales ..... 19.00 | 90.00 375ml

2010 CHATEAU RIEUSSEC  
Sauternes ..... 365.00 750ml

2002 CHATEAU D'YQUEM  
Sauternes ..... 975.00 375ml

### ARTISAN

## Cheese Selection

YOUR CHOICE OF  
Soft · Hard · Blue

Single Cheese ..... 16.00  
Triple Cheese ..... 38.00

### PORT

CHURCHILL'S  
LBV 2017 RUBY  
Portugal ..... 17.00 | 105.00

CHURCHILL'S  
10yr TAWNY  
Portugal ..... 19.00 | 120.00

### AFFOGATO

YOUR CHOICE OF  
HOUSEMADE ICE CREAM

Vanilla · Salted Caramel ·  
Coconut & Vanilla (df · vv)

Hot Espresso Shot ..... 10.00  
Espresso & Liqueur ..... 17.00

YOUR CHOICE OF LIQUEUR

Amaretto · Baileys · PX Sherry  
Mr Black Coffee · Drambuie  
Frangelico · Limoncello

### AFTER DINNER COCKTAILS

PINEAPPLE KISS  
Plantation pineapple rum, gingerbread, cream, cinnamon ..... 19.00

ESPRESSO MARTINI  
Espresso, Absolut vanilla vodka, Mr Black coffee liqueur ..... 20.00

BSB MINI MARTINIS | 10.00 each  
Vodka or gin, vermouth, and an opinion  
· **Dry**; a mocktail in disguise; Seedlip 'Grove 42', verjuice vermouth, lemon  
· **Wet**; the perfect palate reviver; Peddler's gin, bayleaf Sake, lime  
· **Dirty**; for when vodka or gin won't do it for you; Blanco tequila, dirty agave, olive

Lunch: Monday - Friday  
Dinner: Monday - Saturday  
Private Dining Room Available