

APERITIFS

BSB Gin Martini	16.00
BSB Aperol Spritz	16.00
Hendrick's Gin & Tonic	15.00
Lawson's Dry Hills Riesling	12.00
Tommy's Margarita	19.00

TAITTINGER *Champagne*

CUVÉE PRESTIGE NV	
Glass	28.00
Half bottle	85.00
Full bottle	155.00
Half price on Monday	

WEST COAST WHITEBAIT

Sautéed whitebait, slow cooked egg, brioche toast, garlic butter · nf · df & gf on request 27.00

OYSTERS

FRESHLY SHUCKED

Natural, shallot vinaigrette	7.00
Battered, tartare & malt vinegar (min.6).....	8.00

(Subject to availability)

ENTRÉES

Crumbed Calamari · df · nf · gf on request
Toasted fennel & sesame seeds, tartare sauce, lemon, rocket leaves 21.00

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

Grilled Aubergine · df · gf · vv
Bell pepper romesco, courgette crudo, pickled red onion, Egyptian dukkah 23.00

Chargrilled Octopus · df · gf · nf
Housemade chorizo, roasted potato, celery 25.00

Duck, Pork & Pistachio Terrine
Apple & fig chutney, spring salad 24.00

Lemon Cured Kingfish · df · gf · nf
Courgette ribbons, crispy fried capers, gremolata 25.00

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 52.00

Roasted Cauliflower · df · gf · nf · vv
Globe artichoke hummus, tomato kasundi, fresh watercress, rice puff, kasundi salt, micro greens 44.00

Pan Fried Market Fish · gf · nf · df on request
Spring greens risotto, prawn & nori butter 48.00

Smoked Kurobuta Pork Sausage · gf · nf · df on request
BSB thick cut bacon, pork hock, choucroute, parsley potatoes, baby carrots 47.00

Chicken Rotolo · gf · nf
Prosciutto, soft polenta, garlic spinach, fried sage, Marsala jus 46.00

Seared Lamb Rump · gf · nf · df on request
Crushed baby potatoes, spring vegetables, thyme jus 47.00

SIDES

Baby cos leaves, ranch dressing	11.00
Hand cut double cooked fries	(small 8.00) 12.00
Steamed asparagus, lemon butter	12.00
Cauliflower gratin	13.00
Thyme roasted yams	12.00



99 Boulcott Street, Wellington, New Zealand

DESSERTS

Crème Brûlée · *gf · nf*

A BSB classic 19.00

Paris-Brest

Choux pastry, hazelnut caramel cream, roasted almonds 18.00

Rhubarb Tart · *df · vv*

Rhubarb compote, vanilla poached rhubarb, rosemary & coconut ice cream 18.00

Tiramisu · *nf*

Dark rum, espresso ganache 19.00

Granny Smith Apple Tarte Tatin · *nf*

Vanilla bean ice cream 18.00

72% Dark Chocolate Mousse · *nf*

Mint & white chocolate ganache, cacao shortbread 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, sweet cream, cinnamon 19.00

ESPRESSO MARTINI

Espresso, Stoli vanilla vodka, Mr Black coffee liqueur 20.00

TOBLERONE

Baileys, Frangelico, chocolate, Mr Black coffee liqueur, sweet cream, honey 19.00

IRISH COFFEE

Jameson Irish whiskey, espresso, sweet cream 20.00

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