

## APERITIFS

BSB Gin Martini .....	16.00
BSB Aperol Spritz .....	16.00
Hendrick's Gin & Tonic .....	15.00
Astrolabe Albariño .....	14.00
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** · gf  
Tamarillo chutney, spring salad ..... 24.00

**Cured Kahawai** · df · gf · nf  
Chardonnay vinegar gel, pomegranate,  
shaved fennel, watercress ..... 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

**Pork Cutlet** · nf · df & gf on request  
Potato gnocchi, fresh broad beans, peas, globe artichoke, caramelised  
orange sauce ..... 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 Jersey Benne potatoes, spring vegetables, thyme jus ..... 47.00

## SIDES

Baby cos leaves, ranch dressing, pink onions .....	11.00
Hand cut double cooked fries .....	(small 8.00) 12.00
Steamed asparagus, lemon butter .....	12.00
Cauliflower gratin .....	13.00
Heirloom tomatoes, sherry vinegar, white onion, basil .....	12.00



99 Boulcott Street, Wellington, New Zealand

## DESSERTS

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

**Strawberry & Champagne Baba** · nf  
Basil & white chocolate cream, strawberry juice ..... 18.00

**Poached Rhubarb & Raspberry Tart** · df · vv  
Rhubarb compote, fresh raspberries, vanilla poached rhubarb,  
rosemary & coconut ice cream ..... 18.00

**Tiramisu** · nf  
Dark rum, espresso ganache ..... 19.00

**Mango Pavlova** · gf · nf · df on request  
Mango & saffron coulis, lime zest Chantilly 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 ..... 19.00 | 115.00

CHURCHILL'S  
10yr TAWNY  
Portugal ..... 23.00 | 140.00

### 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