

## 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

**Chargrilled Octopus** · df · gf · nf  
*Housemade chorizo, roasted potato & baby  
onion, celery .....*

25.00

**Heirloom Tomatoes** · gf · nf · df & vv on req  
*Burrata, basil, extra virgin olive oil .....*

23.00

**Beef Bresaola** · gf · df & nf on request  
*Radicchio & frisée with Gorgonzola, pear &  
toasted walnuts .....*

24.00

**Confit Albacore Tuna** · df · gf · nf  
*Eggplant & pine nut caponata, extra virgin  
olive oil .....*

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, potato gratin, red wine jus .....*

52.00

**Kurobuta Pork & Fennel Sausage** · df · gf · nf  
*Crushed baby Perla potatoes, garlic & chilli spinach, wholegrain  
mustard sauce .....*

47.00

**Pan Fried Market Fish** · nf · df & gf on request  
*Pearl barley, roasted sweetcorn, crayfish bisque sauce .....*

48.00

**Seared Duck Breast** · gf · nf · df on request  
*Soft polenta, grilled broccolini, black cherry sauce .....*

49.00

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

44.00

**Seared Lamb Loin** · df · gf · nf  
*Thyme infused potato pavé, zucchini, eggplant purée, dried olive,  
sundried tomato jus .....*

48.00

## SIDES

*Baby cos leaves, ranch dressing, pink onion .....*

11.00

*Sautéed green beans, brown butter, toasted almonds .....*

12.00

*Cauliflower gratin .....*

13.00

*Shaved fennel, orange & Kalamata olive salad .....*

12.00



99 Boulcott Street, Wellington, New Zealand

## DESSERTS

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

**Roasted Apricot & Pistachio Frangipane Tart**  
Crème fraîche ice cream ..... 18.00

**Vanilla Poached Rhubarb & Raspberry Galette** · df · vv  
Rhubarb compote, raspberries, 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