

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	

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 Kingfish · *df · gf*
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;
Mushroom & Brandy Sauce · Smoked Bone Marrow Butter · Green Peppercorn Sauce 25.00
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

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
Hand cut double cooked fries	(small 8.00) 12.00
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

72% Dark Chocolate Mousse · nf
Mint & white chocolate ganache, cacao shortbread 19.00

Mango Pavlova · gf · nf · df on request
Mango & saffron coulis, lime zest Chantilly cream 18.00

Tiramisu · nf
Dark rum, espresso ganache 19.00

Coconut & Peach Cassata · df · vv · gf on request
Pistachios, saffron poached peaches, almond tuile 18.00

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