

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

22.00

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

19.00

Vodka Cured Albacore Tuna · gf · nf
Crème fraîche, pressed cucumber, Oscietra
Royal caviar, pomme gaufrettes

32.00

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

25.00

Pork, Chicken & Pistachio Terrine · gf
Tamarillo chutney, spring salad

24.00

Butternut Pumpkin & Saffron Flan
· gf · nf · df & vv on request
Oyster mushroom, garlic & herb fricassée,
parmesan crisp

23.00

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

300g T-Bone Steak with fresh watercress & your choice of;
Dirty Martini Salsa · Smoked Bone Marrow Butter & Jus · Green Peppercorn Sauce

25.00

Add two fried eggs

8.00

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

Roasted Lamb Loin · df · gf
Grilled eggplant, courgette, white butter beans, bell pepper & romesco
sauce

48.00

Confit Duck Leg · gf · nf · df on request
Parsnip & potato purée, roasted Brussels sprouts, thyme sauce

49.00

Smoked Buckwheat Risotto · df · gf · vv · nf on request
Swiss chard, roasted baby carrots & chestnuts,
smoked tofu cream

44.00

Pan Fried Market Fish · nf · df & gf on request
Housemade cavatelli pasta, broccolini, capers, Kalamata olives,
anchovy butter

48.00

SIDES

Baby cos leaves, ranch dressing, pink onion	11.00
Roasted Brussels sprouts, housemade bacon	13.00
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

Meyer Lemon Mille-Feuille · nf
Lemon curd, Chantilly cream, candied lemon 19.00

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

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

Tiramisu · nf
Dark rum, espresso ganache 19.00

Dark Chocolate & Tonka Bean Torte
Whipped crème fraîche 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
Rum blend, pineapple, gingerbread, sweet cream, cinnamon 19.00

ESPRESSO MARTINI
Espresso, Svitlo vodka, Mr Black coffee liqueur, vanilla 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