

APERITIFS

Hendrick's Gin & Tonic	16.00
BSB Gin Martini	16.00
BSB Aperol Spritz	17.00
BSB Classic Negroni	18.00
Coconut Mojito	19.00
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

RAW

FRESHLY SHUCKED OYSTERS

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

TUNA TARTARE

Pommes gaufrettes	17.00 28.00
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ENTRÉES

Prawn Ravioli · nf	
Crayfish bisque, snow peas, tarragon	28.00
Heirloom Tomatoes · gf · nf, df & vv on req	
Burrata, pickled red onion, torn basil, extra virgin olive oil	22.00

Crumbed Calamari · df · nf · gf on request	
Anchovy aioli, lemon, parsley	23.00

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

Whitebait Fritter · gf · nf · df on request	
Tartare sauce	27.00

Duck Liver Parfait · nf & gf on request	
Hazelnut toast, yellow peach chutney	26.00

Haku Kingfish Crudo · df · gf · nf	
Finger lime, shaved fennel, red radish, Campari jelly, extra virgin olive oil	27.00

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

Seared Tuna · df · nf · gf on request	
Baby potatoes, artichokes, green beans, olives, soft boiled egg, Ortiz anchovy & sage beignet	49.00

Roasted Venison Loin · df · gf · nf	
Duck fat potato pavé, sautéed Swiss chard, black pepper & cherry sauce	48.00

Seared Lamb Loin · gf · nf · df on request	
Aubergine purée, semi-dried tomatoes, fried polenta, garlic jus	49.00

Pan Fried Market Fish · df · nf · gf on request	
Pearl couscous, sautéed courgette, roasted lemon sauce, squid ink tapioca crisp	48.00

Chickpea & Parsley Fritter · df · gf · nf · vv	
Smoked aubergine, poached vine tomato, kasundi, pomegranate & mint salad	44.00

SIDES

Sautéed green beans, garlic olive oil	12.00
Cauliflower gratin	14.00
Hand cut double cooked fries	(small 8.00) 12.00
Chargrilled broccolini, romesco sauce	13.00
Mesclun, toasted pumpkin seeds, courgette, sherry vinaigrette	11.00
Sautéed sweetcorn, smoked paprika butter, crispy onions	12.00



99 Boulcott Street, Wellington, New Zealand



DESSERTS

Crème Brûlée · gf · nf
A BSB classic 19.00

Apricot Tart
Frangipane, apricot kernel & mascarpone ice cream 18.00

Macadamia Milk Panna Cotta · df · gf · vv on request
Roasted peaches, hibiscus jelly, macadamia praline 19.00

Dark Chocolate Crèmeux · gf · nf
Chocolate sablé, cocoa nib tuille, Otaki raspberries 18.00

DESSERT WINE

2024 FRAMINGHAM
NOBLE RIESLING
Marlborough 17.00 | 75.00 375ml

2021 DE BORTOLI 'NOBLE ONE'
BOTRYTIS SEMILLON
New South Wales 19.00 | 90.00 375ml

2010 CHATEAU RIEUSSEC
Sauternes 365.00 750ml

ARTISAN

Cheese Selection

YOUR CHOICE OF
Soft · Hard · Blue

Single Cheese 16.00
Triple Cheese 38.00

PORT

CHURCHILL'S
LBV 2019 RUBY

Portugal 19.00 | 115.00

CHURCHILL'S
10yr TAWNY

Portugal 22.00 | 139.00

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

DESSERT COCKTAILS

ESPRESSO MARTINI

Espresso, Svitlo vodka, Mr Black coffee liqueur, vanilla 20.00

THE PLIMMER HOUSE OLD FASHIONED

Churchill's LBV Ruby Port, Basil Hayden bourbon, fig nectar, chocolate bitters 19.00

LEMON DRIFT

Svitlo vodka, Cointreau, lemon, vanilla, condensed oat milk 18.00

IRISH COFFEE

Jameson Irish whiskey, espresso, sweet cream 20.00

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