

APERITIFS

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

Octopus Carpaccio · df · gf · nf Chorizo vinaigrette, orange, fried capers	27.00
French Onion Soup · nf · df & gf on request Gruyère crouton	19.00

Duck & Pistachio Terrine · df · gf Brandied prunes, Dijon mustard, cornichons	25.00
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Beetroot Pressé · gf · nf · df & vv on req Grilled fig, goat cheese, chives, vincotto ..	22.00
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Rabbit & Pork Rilette · df · nf · gf on req Pickled baby carrot ribbons, housemade wine mustard, toasted sourdough	24.00
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Crumbed Calamari · df · nf · gf on request Anchovy aioli, lemon, parsley	23.00
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BSB'S FAMOUS LUNCH T-BONE (Lunch only)

300g T-Bone Steak & red wine jus, with your choice of; Dirty Martini Salsa · Smoked Bone Marrow Butter · 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
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Pan Roasted Chicken Supreme · gf · nf · df on request New season potatoes, sautéed oyster mushrooms, baby spinach, truffled Albufera sauce	47.00
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Smoked Kielbasa Pork Sausage · df · gf · nf Crushed potatoes, sauerkraut, wholegrain mustard jus	46.00
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Braised Lamb Shank · gf · nf · df on request Soft polenta, gremolata, sautéed kale, honey Marsala sauce	48.00
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Chargrilled Romaine · gf · nf · vv & df on request Carrot, sesame & ginger sauce, artichoke & caper salsa, pecorino, nori crisp	42.00
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Pan Fried Market Fish · nf · gf on request Diamond shell clams & potato chowder, chives	48.00
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SIDES

Thyme roasted Brussels sprouts, Zany Zeus classic feta.....	12.00
Cauliflower gratin	14.00
Hand cut double cooked fries	(small 8.00) 12.00
Pomme purée, confit garlic	12.00
Baby turnips, lemon oil, chives.....	12.00
Mesclun, toasted pumpkin seeds, courgette, sherry vinaigrette	11.00
Chopped Cos, fried capers, olives, crumbled feta, vine tomato	14.00



99 Boulcott Street, Wellington, New Zealand

DESSERTS

Crème Brûlée · gf · nf

A BSB classic 19.00

Sticky Toffee Madeleines · nf

Brown butter ice cream, toffee sauce..... 18.00

Roasted Feijoa & Coconut Sundae · df · vv · gf on request

Walnut brittle, palm sugar caramel, coconut tuile..... 17.00

Italian Chocolate Torte · gf

Black Doris plum coulis, whipped mascarpone 18.00

DESSERT WINE

2022 ASTROLABE 'WREKIN'

LATE HARVEST CHENIN BLANC

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