

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

Pork & Green Peppercorn Terrine · nf · gf
Granny Smith apple & endive salad, wholegrain
mustard

25.00

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

19.00

Yuzu Cured Kingfish Crudo · df · gf · nf
Smoked salmon roe, diced lemon, parsley oil,
nori tapioca crisp

27.00

Beetroot Pressé · gf · nf · df & vv on request
Roast pear, goat cheese, chives, vincotto ..

22.00

Provençal Crumbed Lamb Tongue · df · nf
Celeriac & mustard remoulade, sauce Diable,
micro greens

24.00

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

23.00

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

54.00

Purple Kumara Gnocchi · gf · nf, df & vv on request
Braised kale, black garlic purée, roasted shallots, toasted pine nuts,
fried sage leaves, nut brown butter

42.00

Venison Osso Buco Ragu · nf · df on request
Housemade pappardelle, Grana Padano

49.00

Pan Fried Market Fish · nf · gf on request
Diamond shell clams & potato chowder, chives

48.00

Moroccan Spiced Lamb Shank · nf · df · gf on request
Preserved lemon couscous, dried apricot, fresh parsley, mint,
coriander

48.00

Duck Confit · gf · nf · df on request
French peas, bacon lardons, confit garlic mash, red wine jus

49.00

SIDES

Thyme roasted Brussels sprouts, Zany Zeus feta

12.00

Cauliflower gratin

14.00

Hand cut double cooked fries

(small 8.00) 12.00

Confit garlic mash

12.00

Roasted baby carrots, red chimichurri, toasted hazelnuts

12.00

Mesclun, toasted pumpkin seeds, courgette, sherry vinaigrette

11.00

Chopped Cos, fried capers, olives, Zany Zeus 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 Pineapple & Coconut Sundae · df · nf · vv · gf on request
Speculaas crumbs, Sailor Jerry spiced rum caramel 17.00

Whittaker's Dark Chocolate Tart
Hazelnut praline, tonka bean meringue, whipped crème fraîche 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 · Cherry Heering

DESSERT COCKTAILS

ESPRESSO MARTINI
Svitlo vodka, Mr Black coffee liqueur, espresso, vanilla 20.00

THE PLIMMER HOUSE OLD FASHIONED
Churchill's LBV Ruby Port, Basil Hayden bourbon, fig nectar, chocolate bitters 19.00

ORCHARD NO. 7
Maker's Mark bourbon, housemade spiced apple nectar, 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