



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
Blood orange, witloof, micro coriander,
radish

27.00

Porcini & Portobello Tortellini · vv
Almond & celeriac sauce, sauteed oyster
mushrooms, baby spinach, parsley oil

24.00

Provençal Crumbed Lamb Tongue · nf
Confit garlic mash, sauce Diable, watercress
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

Roasted Carrot Rose · gf · df · nf · vv
Roasted Pearl onions, watercress, saffron crisp, parsley sauce

42.00

Chargrilled Toulouse Sausage · gf · df · nf
Puy lentils, Savoy cabbage, bacon lardons, onion gravy

48.00

Pan Fried Market Fish · gf · nf · df on request
Désirée potato, grilled red onion, confit fennel, crayfish bisque

48.00

Seared Lamb Rump · nf · df & gf on request
Soft polenta, blistered cherry tomatoes, zucchini ribbons, salsa verde,
tempura Ortiz anchovy, red wine jus

48.00

Duck Confit · gf · nf · df on request
Duck fat potato pave, baby carrots, turnip, peas, red wine jus

49.00

SIDES

Sauteed Green beans, garlic butter

12.00

Cauliflower gratin

14.00

Baby Cos, ranch dressing, crispy shallots

11.00

Hand cut double cooked fries

(small 8.00) 12.00

Confit garlic mash

12.00

Roasted baby carrots, red chimichurri, toasted hazelnuts

12.00

Chopped Cos, fried capers, olives, Zany Zeus feta, vine tomato ...

14.00



99 Boulcott Street, Wellington, New Zealand

Please note that our kitchen contains all major allergens so while we endeavour to keep everyone safe, we cannot 100% guarantee that dishes are free from cross-contamination.
Payment by credit cards & PayWave will incur a 2% surcharge.



DESSERTS

Crème Brûlée · gf · nf

A BSB classic 19.00

Ricotta Beignet · nf

Burnt apple sauce, Chantilly cream 18.00

Meyer Lemon Tart

Mandarin gel, toasted meringue 17.00

Whittaker's Dark Chocolate Cremeux · df · nf · vv · gf

Cinnamon spiced blackberries, cocoa nib snap 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