BOULCOTT STREET EST.1991 BISTRO & WINEBAR

FOR THE TABLE

TAITTINGER
Champagne
CUVÉE PRESTIGE NV

Glass *28*
Bottle *155*

FRESHLY SHUCKED OYSTERS

Natural, shallot vinaigrette ..... *42 · half dozen*
Battered, tartare ..... *48 · half dozen*

BEEF FILLET TARTARE

Kettle crisps, confit egg yolk ..... *28 · per 4 people*

ENTRÉES

Crumbed Calamari · *df · nf · gf**
Anchovy aioli, lemon, parsley

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

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

Akaroa Salmon Carpaccio · *df · gf · nf*
Tahini & lime dressing, toasted sesame, red chili, crispy shallots

MAINS

Aged Fillet of Beef · *gf · nf · df**
Sauce Béarnaise, red wine jus, hand cut double cooked fries

Pan Fried Market Fish · *nf · gf · df**
Sauce vierge, prawn mayonaise, grilled lemon cheek

Gnocchi Parisienne · *gf · df · nf · vv*
Spring greens, vegetable veloute, lemon buter

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

DESSERTS

Crème Brûlée · *gf · nf*
A BSB classic

Whittaker's Dark Chocolate Cremeux
· df · nf · vv · gf
Cinnamon spiced blackberries, cocoa nib snap

Meyer Lemon Tart
Mandarin gel, Toasted meringue

Ricotta Beignet
Burnt apple sauce, Chantilly cream

Match with a glass of Astrolabe 'Wrekin' Late Harvest Chenin Blanc ... 17
Finish with a round of Limoncello or mini Espresso Martinis ... 10pp



99 Boulcott Street, Wellington, New Zealand