



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

TUNA TARTARE

Pommes gaufrettes 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

Tabini & lime dressing, toasted sesame, red chilli, 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 mayonnaise, grilled lemon cheek

Gnocchi Parisienne · gf · df · nf · vv

Spring greens, vegetable velouté, lemon butter

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 · nf

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