BOULCOTT STREET
EST.1991
BISTRO & WINEBAR

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*

BEEF FILLET TARTARE

Kettle crisps, confit egg yolk *28.00*

ENTRÉES

Pork & Green Peppercorn Terrine · *gf · nf*
Granny Smith apple & endive salad, wholegrain mustard *27.00*

French Onion Soup · *nf · df & gf on request*
Gruyére crouton *21.00*

Akaroa Salmon Carpaccio · *df · nf · gf on req*
Tahini & lime dressing, toasted sesame, red chilli, crispy shallots *28.00*

Porcini & Portobello Tortellini · *vv*
Almond & celeriac sauce, sautéed oyster mushrooms, baby spinach, parsley oil *26.00*

Grilled Cook Strait Octopus · *df · gf · nf*
Baby potato salad, 'nduja & anchovy oil, garden herbs *29.00*

Crumbed Calamari · *df · nf · gf on request*
Anchovy aioli, lemon, parsley *24.00*

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 *57.00*

Pork Chop Martini · *nf*
Crumbed cutlet, chargrilled peppers, green olives & parmesan, with a white wine, vermouth & parsley butter sauce *49.00*

Gnocchi Parisienne · *nf · df, gf & vv on request*
Spring greens, vegetable velouté, lemon butter *47.00*

Pan Fried Market Fish · *gf · nf · df on request*
Sauce vierge, prawn mayonnaise, grilled lemon *49.00*

Lamb Provencal · *nf · gf · df on request*
Seared lamb rump, soft polenta, blistered cherry tomatoes, zucchini ribbons, salsa verde, tempura Ortiz anchovy, red wine jus *51.00*

Pan Roasted Chicken Supreme · *df, gf & nf on request*
Sautéed spinach, almond pangrattato, tarragon pan gravy *48.00*

SIDES

Sautéed asparagus, sauce gribiche *16.00*
Cauliflower gratin *17.00*
Bitter leaf salad; raddichio, endive, frisée, orange vinaigrette *12.00*
Hand cut double cooked fries ..... *(small 8.00)* *12.00*
Roasted new season baby potatoes, salsa verde *14.00*
Roasted baby carrots, red chimichurri, toasted hazelnuts *15.00*
Chopped Cos, fried capers, olives, Zany Zeus feta, vine tomato ... *16.00*



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.

BOULCOTT STREET EST.1991 BISTRO & WINEBAR

DESSERTS

Crème Brûlée · *gf · nf*
A BSB classic *19.00*

Ricotta Beignet · *nf*
Burnt apple sauce, Chantilly cream *21.00*

Meyer Lemon Tart
Mandarin gel, toasted meringue *19.00*

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

HEART OF GOLD
Butter-washed Sailor Jerry's rum, apple nectar, maple syrup *19.00*

DREAM A LITTLE DREAM
Svitlo vodka, sweet lemon cordial, orange liqueur, 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

BoulcottStreetBistro.co.nz ..... *@BoulcottStreetBistro*