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BoulcottStreetBistro.co.nz



CHEF/PARTNER – REX MORGAN  
Lunch Sunday - Friday; Dinner 7 Days



## ENTRÉES

<b>French Onion Soup</b> Gruyère croûton	16.00
<b>Manuka Smoked Fish Cake</b> saffron & lemon aioli · <i>df &amp; gf</i>	17.00
<b>Crispy Skin Free Range Pork Belly</b> black pudding, burnt baby onions, onion puree, red wine jus · <i>gf on request</i>	17.00
<b>Gremolata Crumbed Calamari</b> (BSB classic) anchovy tartare · <i>df &amp; gf on request</i>	17.00
<b>Pan Fried Calves Liver</b> crispy bacon, red wine onion jus · <i>gf</i>	16.00
<b>Ora King Salmon Gravlax &amp; Rilette</b> pickled baby vegetables · <i>df &amp; gf</i>	17.00
<b>Pan Fried Tempeh</b> warmed artichokes, Zany Zeus creamy feta, olives & parsley with salsa verde · <i>gf · df on request · v</i>	16.00
<b>House Made Mushroom Ravioli</b> white truffle dressing & shaved Grana Padano · <i>v</i>	17.00

## MAINS

<b>Aged Fillet Of Beef</b> (BSB classic) sauce Béarnaise, hand cut double cooked fries, red wine jus · <i>df &amp; gf on request</i>	39.00
<b>Slow Cooked Lamb Shank</b> spiced tomato, caramelised onion mash, garden peas · <i>gf · df on request</i>	37.00
<b>Citrus Braised Beef Cheeks</b> pumpkin & parsnip spring roll, roasted shallots, citrus reduction · <i>df · gf on request</i>	36.00
<b>Pumpkin Gnocchi &amp; Crumbed Polenta Chips</b> aniseed carrot mousseline, wilted greens, roasted vine tomato, sunflowerseed pesto · <i>v · df on request</i>	32.00
<b>Pan Roasted Market Fish</b> imam bayildi, pickled mustard seeds, blackened lemon, sautéed tiger prawns · <i>df &amp; gf on request</i>	37.00
<b>Panko Crumbed Pork Loin</b> puttanesca sauce, crispy baby kale, sage butter · <i>df on request</i>	36.00
<b>Sous Vide Lemongrass &amp; Soy Chicken Breast</b> IPA risotto, confit citrus cauliflower, carrot & capsicum · <i>df &amp; gf on request</i>	34.00

## SIDES

House Salad - frisée, lardons, tomato, free range egg, croutons, creamy vinaigrette	8.00
Hand cut double cooked fries (sml/lrg)	6.00/9.00
Cauliflower gratin	8.50
Steamed broccoli with Kikorangi blue dressing	8.50
Brussel Sprouts with honey and maple glaze	8.50
Sautéed field mushrooms, lemon herb butter	8.50

## SUNDAY ROAST

JOIN US FOR LUNCH OR DINNER ON SUNDAY AND  
ENJOY OUR SUCCULENT SUNDAY ROAST WITH A  
GLASS OF RED OR LOCAL CRAFT BEER  
FOLLOWED BY A CLASSIC PUDDING  
\$45  
Dinner from 5.30pm



## DESSERTS

<b>Crème Brulée</b> (BSB classic) poached seasonal fruit · <i>gf</i>	18.00
<b>Éclair</b> passionfruit ice cream, chocolate ganache, crème anglaise	17.00
<b>Sticky Date Pudding</b> butterscotch sauce, vanilla bean ice cream, brandy snap	16.00
<b>Almond Dacquoise</b> almond biscuit, hazelnut praline ice cream, pastry cream, roasted white chocolate	17.00
<b>Pinot Noir And Ghana Mousse</b> salted macadamia brittle, cocoa nib wafer, cherry jam · <i>gf</i>	18.00
<b>Artisan Cheese Selection</b> · <i>gf on request</i>	23.00
<b>Single Cheese</b>	11.00
<b>Petit Fours</b>	11.00



PRIVATE ROOM AVAILABLE,  
OUT CATERING & PRIVATE FUNCTIONS