



ENTREES

Soupe du jour	16
Karengo hot-smoked Southland salmon with potato and watercress salad	18
Prawn and chorizo risotto with lobster bisque and basil butter	18
Gremolata-crumbed calamari, sauce tartare and lemon (<i>BSB Classic</i>)	17
Venison carpaccio, Parmigiano, micro herbs and red pepper dressing	17
Pork, apricot and lemon terrine with beetroot relish and toasted baguette	17

ROAST and RED WINE

\$35

Free range Pork, kumara and potato gratin, peas and broadbeans, caramelised apple

Enjoy with a glass of Cabernet, Shiraz or Pinot Noir

\$29 Roast only

IN SEASON

Crayfish and cherry tomato cocktail with avocado salad

\$29

SIDE DISHES

Cauliflower gratin	8
Green leaf salad with balsamic and Lot 8 olive oil dressing	7
Braised red cabbage with raisins and orange zest	8
Broccoli Polonaise	8

MAIN COURSES

Fillet Bearnaise with fries and red wine jus (<i>BSB Classic</i>)	39
Quattro tomato tart with onion puree, bocconcini and wild rocket	34
Braised lamb shank, potato mash, lentil sauce and minted peas	38
Steak Florentine – Grilled sirloin marinated in fresh herbs, garlic and lemon, served with Lyonnaise potatoes and roasted tomato	37
Roasted poisson du jour, saffron and prawn ravioli, peas and lemon butter nage	39
Citrus braised ox cheek with thyme gnocchi, lardons and glazed shallots	37
Cassoulet – Duck breast, pork belly, cannellini beans and braised vegetables	38

DESSERTS

Creme brulee with poached seasonal fruit (<i>BSB Classic</i>)	17
Profiteroles, Baileys ice cream and chocolate sauce	16
Baked apple and ginger crumble with Autumn rhubarb pudding	16
Macadamia and chocolate semifreddo with caramelised honey pears	17
Warm orange and almond cake with creme fraiche ice cream	17
Artisan cheese selection	22
Petits fours	11

Lunch: Monday - Friday
Dinner: 7 nights
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www.boulcottstreetbistro.co.nz