



ENTREES

Karengo hot-smoked Southland salmon with potato and watercress salad	18
Gremolata-crumbed calamari with tartare sauce and lemon (<i>BSB Classic</i>)	17
Pork, apricot and lemon terrine with beetroot relish and toasted baguette	17
Venison carpaccio with red pepper aioli	16
Soupe du jour	16

SALADS

BSB Caesar salad	20
with free range chicken	22
Roast pumpkin, chevre with a honey and rosemary dressing	18

PASTA

	Entree / Main	
Prawn and chorizo risotto with lobster bisque and basil butter	18	32
Spaghetti Fruits de Mer – mussels, scallops and prawns with saffron and cherry tomatoes	19	35
Zucchini risotto with roast shallots, chives and Parmigiano	15	29

IN SEASON

CRAYFISH AND CHERRY TOMATO COCKTAIL WITH AVOCADO SALAD

entree \$29

MAINS

Steak Florentine – Grilled sirloin marinated in fresh herbs, garlic and lemon, served with Lyonnaise potatoes and roast tomato	37
Wagyu burger with shoestring fries and truffle mayonnaise	32
Fillet Bearnaise, with fries and red wine jus (<i>BSB Classic</i>)	39
Emma’s smoked fish and mussel pie	35
Roasted poisson du jour, saffron and prawn ravioli, peas and lemon butter nage	39
Braised lamb shank, potato mash, lentil sauce and minted peas (<i>BSB Classic</i>)	38
Cassoulet – Duck breast, pork belly, cannellini beans and brasied vegetables	38
Quattro tomato tart with onion puree, bocconcini and wild rocket	34

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

DESSERTS

Creme brulee with poached seasonal fruit (<i>BSB Classic</i>)	17
Profiteroles, Baileys ice-cream and chocolate sauce	16
Macadamia and chocolate semifreddo with caramelised honey pears	17
Cheese selection	22