SET MENUS

Dinner Set Menu 1, two course menu with our Breads selection to start $59.50 per person

Entree

Bread Board

Bully's bread selection of rosemary focaccia, pumpernickel ciabatta & olive bread warmed over the char grill. Served with a trio of Bully's dips, balsamic olive oil & dukah

Mains

Akaroa Sea Run Salmon

180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Roasted Pork Belly

Crispy skinned pork belly, slow cooked. Served with beauregard kumara puree, pulled pork croquettes, roasted shallots and finished with saffron apple sauce and jus

Spinach and Exotic Mushroom Medley Risotto (V)

Spinach and shitake risotto topped with saute exotic mushroom medley, crispy kale, parmesan cheese and drizzled with herb oil

Crispy Skin Groper Fillet [GF]

Pan seared locally line caught groper served with an agria potato & lemon gratin, sauteed greens, crispy capers and beurre blanc sauce

Roasted Stuffed Chicken Breast Saltimbocca [GF]

Sous vide chicken breast stuffed with a selection of cheeses & wrapped in prosciutto. Served on a Caesar salad with croutons, smoked bacon, olives, shaved parmesan and topped with a soft free range poached egg

"Aged Beef" 280g Rib Eye [G]

Reserve aged Rib Eye char grilled to your liking. Served with smokey bacon potato croquettes, broccoli and slow roasted tomato with cafe de Paris butter and red wine jus

Desserts

French lemon Tart

Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd

Kahlua Salted Caramel Brulé [GF]

A kahlua salted caramel coffee liqueur infused Brule, caramelised and served with Kapiti affogato icecream and salt caramel macaron

Baileys & White Chocolate Cheesecake

A wedge of Bully's self-indulgent cheesecake finished with milk chocolate shavings and Kapiti raspberry white chocolate ice cream

Dinner Set Menu 2, three course menu $67.00 per person

Entrees

Akaroa Salmon Ceviche Bruschetta

Diced fresh salmon fillet with lime & coriander on toasted ciabatta fingers (GF avail)

Pan-fried Dumplings (V)

Vegetarian dumplings, steamed and fried. Served with crispy shallots, kewpie mayo and chilli jam

Bully Hayes Famous Seafood Chowder

An abundance of New Zealand seafood, served with garlic, olive & herb focaccia

Tempura Prawns

Seasoned prawn cutlets tempura battered with sriracha aioli (DF)

Pork Belly Bites

Crispy pork belly cubes with chilli caramel drizzle and pineapple salsa (GF)

Mains

Akaroa Sea Run Salmon

180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Roasted Pork Belly

Crispy skinned pork belly, slow cooked. Served with beauregard kumara puree, pulled pork croquettes, roasted shallots and finished with saffron apple sauce and jus

Spinach and Exotic Mushroom Medley Risotto (V)

Spinach and shitake risotto topped with saute exotic mushroom medley, crispy kale, parmesan cheese and drizzled with herb oil

Crispy Skin Groper Fillet [GF]

Pan seared locally line caught groper served with an agria potato & lemon gratin, sauteed greens, crispy capers and beurre blanc sauce

Roasted Stuffed Chicken Breast Saltimbocca [GF]

Sous vide chicken breast stuffed with a selection of cheeses & wrapped in prosciutto. Served on a Caesar salad with croutons, smoked bacon, olives, shaved parmesan and topped with a Forage Farm soft poached egg

"Aged Beef" 280g Rib Eye [G]

Reserve aged Rib Eye char grilled to your liking. Served with smokey bacon potato croquettes, broccoli and slow roasted tomato with cafe de Paris butter and red wine jus

Dessert

French lemon Tart

Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd

Kahlua Salted Caramel Brulé [GF]

A kahlua salted caramel coffee liqueur infused Brule, caramelised and served with Kapiti affogato ice cream and salt caramel macaron

White Chocolate Cheesecake

A wedge of Bully's self-indulgent cheesecake finished with milk chocolate shavings and Kapiti raspberry white chocolate icecream

SET MENUS

Dinner Set Menu 3, three course menu $71.50 per person

Entrees

Akaroa Salmon Ceviche Bruschetta
Diced fresh salmon fillet with lime & coriander on toasted ciabatta fingers (GF avail)

Pan-fried Dumplings (V)
Vegetarian dumplings, steamed and fried. Served with crispy shallots, kewpie mayo and chilli jam

Bully Hayes Famous Seafood Chowder
An abundance of New Zealand seafood, served with garlic, olive & herb focaccia

Tempura Prawns (DF)
Seasoned prawn cutlets tempura battered with sriracha aioli

Pork Belly Bites
Crispy pork belly cubes with chilli caramel drizzle and pineapple salsa (GF)

Mains

Akaroa Sea Run Salmon [G]
180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Prime Canterbury Lamb [GF, DF]
Sous vide Rump of lamb, topped with a gremolata crust served on a kumara rosti with crushed peas & pea puree, burnt shallots and minted jus

Spinach and Exotic Mushroom Medley Risotto (V)
Spinach and shitake risotto topped with saut e otic mushroom medley, crispy kale, parmesan cheese and drizzled with herb oil

Crispy Skin Groper Fillet [GF]
Pan seared locally line caught groper served with an agria potato & lemon gratin, sauted greens, crispy capers and beurre blanc sauce

High Country Venison Rump [G]
Venison Rump char grilled to rare and served with a medley of balsamic and honey roasted kumara, parsnip, pumpkin and beetroot with wilted spinach, blackberry & balsamic glaze and jus

"Aged Beef" 220g Beef Eye Fillet [G]
Reserve aged fillet char grilled to your liking. Served with agria mash infused with truffle oil, roasted baby carrots & button mushrooms, battered onion rings and accompanied with cafe de Paris butter and red wine jus

Desserts

Kahlua Salted Caramel Brulé [GF]
A kahlua salted caramel coffee liqueur infused Brul , caramelised and served with Kapiti affogato ice cream and salt caramel macaron

Sticky Date Steamed Pudding
Individual date, sultana and walnut steamed pudding served with butterscotch sauce and vanilla bean ice cream

Dark Chocolate Delice
Decadent chocolate mousse on a brownie base with a ganache topping. Served with raspberry coulis and Kapiti Black Doris plum ice cream and raspberry chocolate bark

Lunch Set Menu One 41.80 per person

Starter

Bread Board

Bully's bread selection of olive focaccia, pumpernickel ciabatta & sundried tomato bread warmed over the char grill. Served with a trio of Bully's dips, balsamic olive oil & dukah

Mains

Akaroa Sea Run Salmon [G]
180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Battered Chatham Island Blue Cod
Fillets of Blue Cod freshly cooked to order in Bully's crispy golden batter. Served with dressed fresh salad greens, homemade tartare, lemon wedges and French fries

Lemon Butter Chicken Arancini Salad
Fresh crisp seasonal garden salad greens, tomato, cucumber, olives, marinated feta, toasted nuts and seeds. Dressed with an orange, mustard and olive oil vinaigrette. Served with crispy mushroom and cheese arancini balls and sliced breast of Bully's lemon butter chicken

Pan-fried Gnocchi and Mozzarella
Pan fried kumara and spinach gnocchi with cherry tomatoes, button mushrooms & confit garlic. Tossed with mozzarella cheese, basil pesto and topped with shaved parmesan

Tea & Coffee

SET MENUS

Lunch Set Menu Two 45.00 per person

Starters

Our Homemade Soup of the Day
Served with garlic, olive & herb focaccia

Bully Hayes Famous Seafood Chowder
An abundance of New Zealand seafood, served with garlic, olive & herb focaccia

Mains

Akaroa Sea Run Salmon [G]
180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Battered Chatham Island Blue Cod
Fillets of Blue Cod freshly cooked to order in Bully's crispy golden batter. Served with dressed fresh salad greens, homemade tartare, lemon wedges and French fries

Lemon Butter Chicken Arancini Salad
Fresh crisp seasonal garden salad greens, tomato, cucumber, olives, marinated feta, toasted nuts and seeds. Dressed with an orange, mustard and olive oil vinaigrette. Served with crispy mushroom and cheese arancini balls and sliced breast of Bully's lemon butter chicken

Pan-fried Gnocchi and Mozzarella
Pan fried kumara and spinach gnocchi with cherry tomatoes, button mushrooms & confit garlic. Tossed with mozzarella cheese, basil pesto and topped with shaved parmesan

Tea & Coffee

Lunch Set Menu Three 50.40 per person

Mains

Akaroa Sea Run Salmon [G]
180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Battered Chatham Island Blue Cod
Fillets of Blue Cod freshly cooked to order in Bully's crispy golden batter. Served with dressed fresh salad greens, homemade tartare, lemon wedges and French fries

Lemon Butter Chicken Arancini Salad
Fresh crisp seasonal garden salad greens, tomato, cucumber, olives, marinated feta, toasted nuts and seeds. Dressed with an orange, mustard and olive oil vinaigrette. Served with crispy mushroom and cheese arancini balls and sliced breast of Bully's lemon butter chicken

Pan-fried Gnocchi and Mozzarella
Pan fried kumara and spinach gnocchi with cherry tomatoes, button mushrooms & confit garlic. Tossed with mozzarella cheese, basil pesto and topped with shaved parmesan

Dessert

French lemon Tart
Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd

Kahlua Salted Caramel Brulé [GF]
A kahlua salted caramel coffee liqueur infused Brule, caramelised and served with Kapiti affogato ice-cream and salt caramel macaron

Baileys & White Chocolate Cheesecake
A wedge of Bully's self-indulgent cheesecake finished with milk chocolate shavings and Kapiti raspberry white chocolate ice-cream

Tea & Coffee

SET MENUS

Lunch Set Menu Four 54.00 per person

Starters

Bread Board

Bully's bread selection of olive focaccia, pumpernickel ciabatta & sundried tomato bread warmed over the char grill. Served with a trio of Bully's dips, balsamic reduction, Akaroa olive oil & dukkah

Mains

Akaroa Sea Run Salmon [G]
180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Battered Chatham Island Blue Cod
Fillets of Blue Cod freshly cooked to order in Bully's crispy golden batter. Served with dressed fresh salad greens, homemade tartare, lemon wedges and French fries

Aged Ribeye of Beef Arancini Salad
Fresh crisp seasonal garden salad greens, tomatoes, cucumber, olives, marinated feta, nuts, seeds and an orange & mustard olive oil vinaigrette topped with mushroom and cheese arancini balls and sliced chargrilled ribeye steak

Pan-fried Gnocchi and Mozzarella
Pan fried kumara and spinach gnocchi with cherry tomatoes, button mushrooms & confit garlic. Tossed with mozzarella cheese, basil pesto and topped with shaved parmesan

Dessert

French lemon Tart
Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd

Kahlua Salted Caramel Brulé [GF]
A kahlua salted caramel coffee liqueur infused Brule, caramelised and served with Kapiti affogato icecream and salt caramel macaron

Baileys & White Chocolate Cheesecake
A wedge of Bully's self-indulgent cheesecake finished with milk chocolate shavings and Kapiti raspberry white chocolate icecream

Tea & Coffee

Lunch Set Menu Five 57.70 per person

Starters

Our Homemade Soup of the Day
Served with garlic, olive & herb focaccia

Bully Hayes Famous Seafood Chowder
An abundance of New Zealand seafood, served with garlic, olive & herb focaccia

Mains

Akaroa Sea Run Salmon [G]
180g honey & soya marinated salmon fillet served on fried sticky rice with edamame beans, shredded vegetables and bok choy with a mirin, soy and ginger drizzle

Battered Chatham Island Blue Cod
Fillets of Blue Cod freshly cooked to order in Bully's crispy golden batter. Served with dressed fresh salad greens, homemade tartare, lemon wedges and French fries

Aged Ribeye of Beef Arancini Salad
Fresh crisp seasonal garden salad greens, tomatoes, cucumber, olives, marinated feta, nuts, seeds and an orange & mustard olive oil vinaigrette topped with mushroom and cheese arancini balls and sliced chargrilled ribeye steak

Pan-fried Gnocchi and Mozzarella
Pan fried kumara and spinach gnocchi with cherry tomatoes, button mushrooms & confit garlic. Tossed with mozzarella cheese, basil pesto and topped with shaved Parmesan

Dessert

French lemon Tart
Classic style, refreshingly zesty baked lemon tart topped with Italian meringue. Served with limoncello curd

Kahlua Salted Caramel Brulé [GF]
A kahlua salted caramel coffee liqueur infused Brule caramelised and served with Kapiti affogato icecream and salt caramel macaron

Baileys & White Chocolate Cheesecake
A wedge of Bully's self indulgent cheesecake finished with milk chocolate shavings and Kapiti raspberry white chocolate icecream

Tea & Coffee