BREADS

Bread Board Small 16.00 To Share 24.50
Bully's bread selection of olive focaccia, pumpernickel ciabatta & olive bread warmed over the char grill. Served with a trio of Bully's dips, balsamic reduction, EV olive oil & dukkha

Warmed Triple Pull Apart Garlic Loaf 14.00
Served with garlic & fresh herb infused butter

Add Olives – Side dish of garlic, chilli & lemon marinated black Kalamata & jumbo green pitted olives 8.50

SOUPS

Bully Hayes Famous Seafood Chowder Regular 20.00 Large 24.00
An abundance of New Zealand seafood, served with garlic, olive & herb focaccia

Bully's Homemade Soup of the Moment Regular 17.00 Large 20.00
Served with garlic, olive & herb focaccia

BULLY'S TAPAS PLATES

Bully's Combo Tapas Platter 3 Plates 59.00 5 Plates 94.00
Enjoy a tasty selection to nibble on with your drink

Popcorn Chicken 22.00
Chicken breast strips marinated in ginger, soy and sesame, crispy fried to perfection and served with a tantalizing chili and roasted black garlic aioli

Tempura Prawns (9) 23.00
Seasoned prawn cutlets, tempura battered and paired with a zesty sriracha aioli [DF]

Akaroa Salmon Ceviche Bruschetta 24.50
Freshly diced salmon fillet, seasoned with lime & coriander. Served on grilled ciabatta fingers [GF avail]

Gurnard Fish Tacos (3) 23.00
Spiced gurnard fillet, grilled and served in soft tacos filled with Bully's slaw. Topped with creamy chipotle mayo and squeeze of fresh lime [DF]

Bully's Sliders (3) 23.00
Mini Burgers with all the flavour - (No combinations)
3 x kumara rosti, sweet corn relish and slaw. (vegan) OR
3 x beef, tomato, cheese & pickle OR
3 x Pork belly, chilli caramel and pickled red cabbage

Beef Cheek Yorkshire Puddings (3) 22.50
Braised beef cheek & brisket in a rich beef ragout. Served in our yorkshire puddings with caramelised onions and horseradish cream

Polenta Fries 21.00
Polenta, feta & herb chips, deep-fried and served with roasted capsicum coulis and pesto [V, GF]

Korean Fried Chicken Wings 23.00
Marinated in buttermilk, fried in Bully's crispy seasoned coating and served with Gochujang chilli sauce

Char Siu BBQ Baby Back Pork Riblets 23.50
Twice cooked Chinese BBQ style baby back ribs with hoisin, shaoxing wine and spices

Spicy Chipotle in Adobo Pulled Pork Bao Buns (3) 22.50
Baby bao buns filled with Bully's slaw, slow cooked pulled pork, sriracha mayo and toasted peanuts.

Vegetarian Quesadilla 22.50
Slow roasted kidney & black beans, caponata, red onion, spinach and cheese served in a grilled flour tortilla with guacamole, salsa and sour cream

Pan-fried Dumplings (9) 23.00
Pork & garlic dumplings, steamed and pan fried. Served with crispy shallots, kewpie mayo and chilli jam [DF] [Vegan available]

Mushroom Arancini Balls 22.00
Sautee mushroom, assorted cheese and caramelised onion risotto balls, coated in gluten free crumb and fried, served with aioli and shaved parmesan [GF, V]

Pork Belly Bites 23.00
Crispy fried pork belly cubes with potato starch coating, drizzled with chilli caramel and topped with pineapple salsa [GF]

Three Cheese and Jalapeno Croquettes (9) 21.50
Barry's Bay cheese's and cheese curd croquettes with diced jalapeno's, panko crumbed and served with Bully's green tomato relish [V]

Patatas Bravas 21.00
Crispy agria potato wedges drizzled with smoky salsa brava sauce and garlic aioli, finished with grilled pizza cheese and bacon lardons [GF, V available]

BULLYS 12" PIZZA

Margherita 29.50
True Neapolitan pizza with Bully's tomato base, mozzarella slices, fresh tomato and basil leaves Drizzled with olive oil

Meatlovers 33.00
Ask your server for our special of the day. Guaranteed to satisfy the hangriest of appetites

LIGHT MAINS

Braised Lamb Shank [GF] 42.00
Large Canterbury lamb hind shank slowly braised with tomatoes, red wine, herbs & vegetables. Served on horseradish & parsley potato mash with buttered green peas and braising juices

Crispy Spiced Duck Pancakes 39.50
Spinach pancakes to fill with spiced, slow roasted & shredded duck breast. Served with hoisin dressing, roasted peanuts and Asian slaw

Pan-fried Gnocchi and Mozzarella 38.00
Pan fried kumara & pumpkin gnocchi with cherry tomatoes, button mushrooms & confit garlic Tossed with mozzarella cheese and basil pesto, topped with shaved parmesan [V]

[GF] Able to be made gluten free [V] Vegetarian [DF] Dairy Free
If you have any allergies or are celiac, please inform your waitperson

SEAFOOD SELECTION

Freshly Shucked Marlborough Oysters 1/2 doz 30.00 doz 55.00
Choose your style, natural or tempura of half and half
Enjoy the clean, crisp taste of premium oysters - plump, juicy and naturally briny. served with pink grapefruit vinaigrette, riesling jelly, side salad

Battered Chatham Island Blue Cod [GF] 41.00
Fillets of Blue Cod, freshly cooked to order in Bully's crispy golden batter. Served with fresh dressed salad, home-made tartare sauce, lemon wedges and seasoned fries (Pan-fried GF available)

Akaroa Sea Run Salmon 41.00
180g honey and soya-marinated salmon fillet, served on fried sticky rice with edamame beans, shredded vegetables, and bok choy all drizzled with a mirin, soy, and ginger sauce

Garlic Prawn Linguine Pasta 37.00
Prawn cutlets fried with garlic, chilli, sundried tomato and spring onion, tossed with tri flavour linguine pasta and finished with baby spinach

West Coast Whitebait Omelette 32.00
The revered West Coast delicacy served in a light omelette with thick white toast, salad greens, hand cut agria fries & aioli [GF available]

Bully's Seafood Paella 40.00
Indulge in arborio rice infused with tomato, crayfish bisque, and saffron, tossed with clams, mussels, prawns, fish, grilled calamari and spiced chorizo. Served with crusty baguette and smoked paprika butter [GF Available]

Steamed Marlborough Mussel Bowl [GF] 500g 22.00 1kg 35.00
Relish in premium green lip mussels steamed in garlic, white wine and cream sauce with parsley. Served with crusty grilled baguette [GF, DF available]

PLATTERS TO SHARE 2-4 People

Bully's Seafood Platter 80.50
Add a side of chargrilled breads 6.00
Local seafood showcased on one platter, grilled herb crumbed mussels, tempura prawns, marinated mussels & calamari rings, battered fish, steamed clam, mussels, freshly shucked oysters, scallops, whitebait omelette, our salmon three ways & ceviche served with dipping sauces

The Beast Board 97.00
From the Bully Hayes grill. Aged ribeye, Char siu baby back ribs, braised beef cheek Yorkshire puddings, crispy pork belly bites, beef & cheese sliders, spicy grilled smoked sausage, crispy chicken wings, Bully's slaw, fries, sauces & pickles

MAINS

Crispy Skin Groper Fillet [GF] 47.00
Pan seared locally line caught groper served with an agria potato and lemon gratin, sauteed greens, crispy capers and beurre blanc sauce

Confit of duck [DF, GF] 46.00
Duck portion slow cooked in duck fat. Served with bacon and cannellini bean cassoulet braised red cabbage, edamame beans, plum sauce and duck jus

Roasted Pork Belly 43.00
Crispy skinned, slow cooked pork belly. Served with beauregard kumara puree, pulled pork croquette, roasted shallots and finished with saffron apple sauce and jus

Prime Canterbury Lamb [GF, DF] 45.00
Sous vide rump of lamb, topped with a gremolta crust. Served on a kumara rosti with crushed peas & pea puree, burnt shallots and minted jus

High Country Venison [GF, DF] 45.00
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

Oven Roasted Chicken Supreme 44.00
Breast and wing portion stuffed with cream cheese & apricot. Coasted in a panko crumb. Served with triple cooked, garlic & parmesan gourmet potatoes, baby carrots, apricot chutney and jus

Spinach and Exotic Mushroom Medley Risotto [V] 38.50
Spinach and shitake risotto topped with sauté exotic mushroom medley, crispy kale, parmesan cheese and drizzled with herb oil

FROM THE GRILL

"Aged Beef" 280g Rib Eye 49.50
Reserve aged Rib Eye char grilled to your liking. Served with smokey bacon potato croquettes broccolini and slow roasted tomato with café de paris butter and jus of your choice

"Aged Beef" 220g Beef Eye Fillet [GF] 49.50
Choice of Jus: Garlic & Peppercorn / Shallot, Port and Mushroom / Red Wine
Reserve aged fillet chargrilled to your liking. Served with agria mash infused with truffle oil, roasted baby carrots & button mushrooms, battered onion rings and accompanied with café de Paris butter and jus of your choice

Choice of Jus: Garlic & Peppercorn / Shallot, Port and Mushroom / Red Wine

SIDES

Sauteed greens selection with dukkah	10.00
Broccolini with toasted almonds and lemon	10.00
Balsamic and honey roasted kumara, parsnip, pumpkin and beetroot	9.00
Leafy salad greens with garden vegetables with orange mustard vinegarette	12.00
Triple cooked gourmet potatoes with garlic and parmesan cheese	9.00
Pan fried gnocchi with pesto butter and parmesan cheese	10.00
Cone of paprika salt seasoned french fries with aioli	14.50
Small side fries with aioli	9.50

SALADS

Bully's House Salad with Arancini Balls [GF,V] 29.00
Fresh crisp seasonal garden salad greens, tomato, cucumber, olives, marinated feta, nuts and seeds dressed with an orange & mustard olive oil vinaigrette. Served with crispy mushroom and cheese arancini balls

Add grilled lemon butter Chicken Breast	11.00
Add 200gm aged Beef Rib-Eye Fillet	17.00
Add Bully's House Cured Salmon Gravlax 150g	13.00
Add Hot Smoked Akaroa Salmon 150g	14.00

Roasted Stuffed Chicken Breast Saltimbocca [GF] 39.00
Sous vide chicken breast stuffed with a selection of cheeses & wrapped in prosciutto Served on a crispy caesar salad with croutons, smoked bacon, olives, shaved parmesan and topped with a soft poached egg