LUNCH

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 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.

BURGERS / SANDWICHES

All Burgers and Sandwiches served with paprika salt seasoned french fries & aioli

Crisp & Spicy Battered Chicken Burger 29.50
200g chicken breast fried in Bully's herbs and spice coating Served with crispy bacon, tasty cheese, salad garnish, BBQ sauce and garlic aioli in a grilled milkbread bun

Bully's Kiwi Burger 29.50
Prime 180g beef mince patty, gruyere cheese, bacon, lettuce, tomato, beetroot, egg, onion relish & aioli in a grilled milkbread bun

Cheese Burger 29.00
Prime 180g beef mince patty, double gruyere cheese, sliced gherkin, red onion, special burger sauce and salad in a grilled milkbread bun

Chatham Island Blue Cod Burger 31.50
Crispy fresh battered Chatham Island Blue Cod fillets with sweet chilli, tartare, lettuce, tomato, cucumber and red onion rings in a grilled milkbread bun

Ribeye Steak Sandwich 38.00
Aged 200g Ribeye of beef char grilled to your liking with gruyere cheese, lettuce, tomato, cucumber, onion relish & aioli. Served on char grilled Turkish bread

Gourmet Vegetarian Sandwich [V, Vegan Available] 28.50
Spiced kumera & chickpea patty topped with char grilled Mediterranean vegetables, Portobello mushroom, rough sundried tomato hummus, grilled haloumi cheese and eggplant relish. Served on char grilled Turkish bread and fresh salad

BULLY'S TAPAS PLATES

Bully's Combo Tapas Platters 3 Plates 59.00 5 Plates 94.00

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 [GF, DF]

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

Akaroa Salmon Ceviche Bruschetta 24.50
Diced fresh salmon fillet seasoned with lime & coriander. Served on grilled ciabatta fingers [GF Available]

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

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

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 and spices [GF]

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 flour tortilla, pan fried and served 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 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 cheese and bacon lardons [GF, V available]

BULLYS 12" PIZZAS

Margherita 29.50
rue Neapolitan pizza with Bully's tomato base, mozzarella slices, resh tomato and basil leaves. Drizzled with olive oil

Meat Lovers 33.00
sk your server for our special of the day. Guaranteed to satisfy he 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 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]

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, freshly shucked oysters, calamari rings, battered fish, steamed clams & mussels, 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

SALADS

Bully's House Salad with Arancini Balls [GF,V] 29.00

Fresh crisp seasonal garden salad greens, tomato, cucumber, olives, marinated feta, toasted 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 grilled 200g 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

SIDES

Cone of Paprika Salt Seasoned French Fries with Aioli 14.50

Leafy Green Salad with garden vegetables and orange mustard vinegarette 12.00

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

DESSERT

72% Dark Chocolate Delice 20.00

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

Kahlua Salted Caramel Brulée [GF] 20.00

A Kahlua salted caramel coffee liqueur infused brulée, caramelised and served with Kapiti affogato ice-cream and salt caramel macaron

Sticky Date Steamed Pudding 20.00

Individual date, sultana and walnut steamed pudding served with butterscotch sauce and Kapiti vanilla bean ice-cream

The Kiwi Pav 20.00

Classic Kiwi mini pavlova's with fresh fruit, chantilly cream, passionfruit sauce and Kapiti strawberries & cream ice cream

Baileys & White Chocolate Cheesecake 20.00

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

French Lemon Tart 20.00

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

Cheese Selection [GF] 27.00

Our selection of four "Barry's Bay" cheeses and brie served with fig chutney, crackers, dried fruits, toasted nuts & grapes

Affogato Coffee 21.00

Double shot of coffee & liqueur of your choice. Both served over Kapiti vanilla bean ice-cream

Baileys, Kahlua, Tia Maria, Glayva, Cointreau, Sambuca White, Benedictine, Drambuie, Frangelico, Amaretto, Midori, Wild Turkey Honey Liqueur, Jameson Irish Whiskey, Canadian Club Malibu, Galliano, Southern Comfort, Grand Marnier, Opal Nera Sambuca

DESSERT WINES

	75ml glass	375ml bottle
Pegasus Encore Noble Riesling	15.50	65.00