



Inspired by the season and our surrounds,  
our menu is small but succinct.  
Try many things.  
Have fun

## APRIL

Fish cracker   smoked fish rillette   sweetcorn	4
Ain't no thang like a chicken wing   Hawkes Bay apple hollandaise	4
Figs   brunoro black wrapped in its leaf   grilled   fig syrup   peanut fraiche	5
Fish tartar   oyster wrapped in its juices   fermented daikon   wasabi mascarpone   platinum	12
Rimutaka venison   smoked as tartar   black garlic   black pudding meringue   capsicum sorbet	16
Butternut cannelloni   cream cheese tonka mousse   pumpkin seed butter	12
Grilled cauliflower steak   kale salsa verde   63° egg   hazelnuts   crisps	18
12km white fish   bone marrow glaze   oregano pesto   tomatoes of varied persuasion   smoke	26
Bostock Organic Chicken   poached breast   mixed grain ragout   SETHA'S salsify   liver parfait	26
Wakanui skirt   150grams	26
Patangata Station rib eye   house aged   grilled on the bone   great to share!	\$14 per 100grams
Both steaks served with pickled Te Mata mushrooms   Bruce's shitakes   onion soubise red wine jus   Hawkes Bay ocean salt	
Hashbrown fries   cult mayonnaise	8
Salad   iceberg lettuce   pickled vegetables   paprika cracker	8
Stir-fried Brussel Sprouts   caramelised garum   prosciutto	10

<b>Eat Menu   chef's choice   6 course</b>	<b>75</b>	<b>Matched wines</b>	<b>45</b>
<b>Try Everything Menu</b>	<b>110</b>	<b>Matched wines</b>	<b>60</b>

## SWEET

Last Taste's of the Hawkes Bay Summer

Plum sorbet   choco plum marquise   cheesecake ice cream   chocolate crumbles	12
Verbena poached golden queen   rice espuma   almond ice cream   chamomile meringue	12

CHEESE - ask your waiter to whisper sweet nothings

40 Hastings Street | (06) 834 4309 | Wed – Thurs 5.30pm till late, Fri - Sun 12pm till late  
www.bistronomy.co.nz

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## Whisper Sweet Nothings

### SWEET

Last Taste's of the Hawkes Bay Summer:

Plum sorbet | choco plum marquise | cheesecake ice cream | chocolate crumbles 12  
Verbena poached golden queen | rice espuma | almond ice cream | chamomile merangue 12

Isaac Hayes | chocolate ganache | choux | salted caramel 8

### CHEESE (40G)

Tasting Plate (20G) 35

The Cheese with No Name | sheep's milk | trad rennet | Central Hawkes Bay 16

Tania | cow's milk | V | brie style | 4 weeks | hot smoked | Dunedin 12

Maasdam | cow's milk | microbial rennet | 9 months Hamilton 16

Mahoe very old edam | cow's milk | V | 1 year | Kerikeri 13

Blue Monkey | cow's milk | microbial rennet | 6 weeks | Katikati 15

### DIGESTIV

#### SWEET

75ml | 150ml | 500ml | bottle

Astrolabe Wrekin Vineyard Late Harvest Chenin Blanc  
Marlborough, 2013 9 | -- | -- | 45

Chateau Villefranche Sauternes  
Bordeaux, France, 2015 14 | -- | -- | 66

Clearview Sea Red  
Hawkes Bay, NV 12 | -- | 75 | --

Valdespino, Pedro Ximenez  
El Candado, Spain, NV 15.5 | -- | -- | 72

Pegasus Bay 'Aria' Late Harvest Riesling  
Waipara, 2014 -- | -- | -- | 90

#### PORT (60ml)

Taylors LBV 2013 13.5

Taylors Fine Tawny 13.5

Churchills White Port 15.5

### FIRSTHAND COFFEE

Espresso | Long Black | Piccolo 3.5

Flat White | Latte | Cappuccino 4

Mochaccino 5

### CHAMELLIA TEA (SRI LANKA)

English Breakfast | Earl Grey | Gunpowder Green | Lemongrass & Ginger | Peppermint 4

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