



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

## MAY

Fish cracker   tempura Te Matuku bay oyster   sauce gribiche	5
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
'Nashimi'   fish and nashi sashimi   pickled cactus soup   macadamia   mescal powder   nopales	12
Rimutaka venison   smoked as tartar   black garlic   black pudding meringue   capsicum sorbet	16
Butternut cannelloni   cream cheese tonka mousse   pumpkin seed butter	12
Celeriac steak   fermented chestnut & wild rice risotto   chestnut milk   pear and celery	18
12km white fish   bone marrow glaze   oregano pesto   tomatoes of varied persuasion   smoke	26
Bostock Organic Chicken   poached breast   mixed grain ragout   Seta'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

**Eat Menu | chef's choice | 6 course**

**75**

**Matched wines**

**45**

## SWEET

Last Tastes 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 Tastes 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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