



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

## MAY

'Fish n chips'   smoked fish mousse   mushy peas	4
Ain't no thang like a chicken wing   wasabi mayonnaise	4
Parsley root and chestnut soup   hazelnut oil   rosemary essence	4
Pilchard boquerones*   roasted winter apple   beer soaked grains   whey sorbet	14
Berkshire pork rilette   vichyssoise** mousse   scratching's & pretzel bits   yeasty vinaigrette	14
Mushrooms in solidarity!   a landscape of Havelock North   mousse   soil   grass   river	14
Celeriac steak   fermented chestnut & wild rice risotto   chestnut milk   pear and celery	20
12km white fish   potato noodles   white miso egg custard   smoked eel dashi	28
Bostock Organic Chicken   poached breast   mixed grain ragout   Setha's salsify   liver parfait	28
Patangata station lamb   pumpkin lasagne   swiss chard	28
Patangata Station rib eye   house aged   grilled on the bone   great to share! Served with kumara beignets, brussel sprouts, salad & red wine jus	\$16 per 100g
Beauregard kumara beignet   purple dawn*** surprise	4
Salad   iceberg lettuce   pickled vegetables   paprika cracker	8
Stir-fried brussel sprouts   caramelised garum****   prosciutto	8

<b>Eat Menu   chef's choice   6 courses</b>	<b>75</b>	<b>Matched wines</b>	<b>45</b>
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## SWEET

Parsnip mousse   Hawkes Bay hazelnut cake   plum sorbet   creameaux   spiced anglaise	12
Verbena poached golden queen   rice espuma   almond ice cream   chamomile meringue	12
Isaac Hayes   chocolate ganache   choux   salted caramel	8
CHEESE - ask your waiter to whisper sweet nothings	

\*yummy Spanish style pickled fish

\*\*fancy term for leek and potato

\*\*\*another type of kumara

\*\*\*\*homemade fish sauce

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

Parsnip mousse   Hawkes Bay hazelnut cake   plum sorbet   creameaux   spiced anglaise	12
Verbena poached golden queen   rice espuma   almond ice cream   chamomile meringue	12
Isaac Hayes   chocolate ganache   choux   salted caramel	8

### CHEESE (40G)

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

### Tasting Plate (20G)

35

### 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
Churchill's 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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