



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

JUNE

'Fish n chips' smoked fish mousse mushy peas	4
Ain't no thang like a chicken wing horseradish mayonnaise	4
Celeriac and chestnut soup hazelnut oil rosemary essence	6
12 km trevally boquerones* roasted winter apple beer soaked grains whey sorbet	14
Salted Berkshire pork rilette vichyssoise** mousse scratching's & pretzel bits	16
Mushrooms in solidarity! a landscape of Havelock North mousse soil grass river	16
Crisp skin duck sweet-sour quince swede toffee	22
Butternut pasta curly kale saffron infused Duck egg	22
12km white fish potato noodles white miso egg custard smoked eel dashi	28
Wakanui short rib tamarillo glaze olive carrots bubble & squeak	35
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**** speck	8

Eat Menu chef's choice 6 courses	75	Matched wines	45
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SWEET

Roast parsnip mousse Hawkes Bay hazelnuts plum sorbet creameaux spiced chocolate bread	14
Verbena poached golden queen rice espuma almond ice cream chamomile meringue	14
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

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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****homemade fish sauce

Whisper Sweet Nothings

SWEET

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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
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)

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

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