



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

AUGUST

Sam's mussel surprise smoked mussel mousse pickled mussel	5
Ain't no thang like a chicken wing Szechuan mayonnaise	4
Celeriac and chestnut soup hazelnut oil rosemary essence	5
Orongo bay oysters 3 ways natural cabernet vinaigrette fermented apple ice	\$14 for 3 \$28 for 6
12km fish tartar oyster fermented granny smith celeriac sorrel ice	14
Mushrooms in solidarity! a landscape of Havelock North mousse soil grass river	14
Wild Rimutaka venison kawakawa salve sweet sour wild black berries	18
Crisp skin duck liver parfait red wine quince swede toffee	22
Incredible purple carrot smoked quinoa horopito turnip garlic chips	20
12km white fish saffron rice eel arrow squid roast garlic aioli	32
Wakanui short rib tamarillo glaze dandelion coffee roasted carrots bubble & squeak	35
Patangata Station rib eye house aged grilled on the bone great to share! Served with hashbrown fries, brussel sprouts, salad & red wine jus	\$16 per 100g
Max's hashbrown fries Big Mac™ sauce	8
Salad green leaves pickled red cabagge horseradish & coriander sesame 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

Banana chocolate bread nut ice-cream hazelnuts maple syrup	14
Oi Limey! whole lime confit orange curd shortbread muscovado mint	14
Isaac Hayes chocolate ganache choux salted caramel	8
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

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Oi Limey! whole lime confit orange curd shortbread muscovado mint	14
Isaac Hayes chocolate ganache choux salted caramel	8

CHEESE (40G)

Tenara goat's milk microbial rennet 3 weeks Kaikoura	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
Trinity Hill Touriga Hawke's Bay, NV -- -- -- 120	
Clearview Sea Red Hawke's 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	4.5
Mochaccino	5
Liquor Coffee	12

CHAMELLIA TEA (SRI LANKA)

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

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