



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

## SUMMER

### BITES (just little)

Ain't no thang like an organic chicken wing   Special sauce	4.5
Crump's crisp   kumara   smoked eel   pork rilette	5
Asparagus consommé   shaved goat cheese ice	5
Kaipara oysters 3 ways   natural   wakame ice   tempura	\$16 for 3   \$32 for 6

### ENTRÉE (sort of)

Kahawai and kale 'chowder' mousse   oyster   mussel   confit lemon   daikon ferment	17
Tomato 'lasagne'   kumara sheets   whero pea bolognese   béchamel   grilled mozzarella	17
Smoked beef carpaccio   Mahia octopus   grilled green tomato   Bloody Mary sorbet	20
Bostocks chicken breast   confit in fenugreek   fermented carrot coulis   orange dukkah	17

### MAIN (ish)

Stir-fried broccolini   almond panna cotta   crisp chic-pea   almond 'cheese'	22
12km white fish   sweet-sour rhubarb   elderflower butter   pickled green strawberry   cashew	32
Patangata Station spring lamb leg, roasted   smoked aubergine puree   sweetbreads pickled button, shitake, pekepeke kiore mushroom   fat of the lamb hollandaise	35
Patangata Station rib eye   house aged   grilled on the bone   great to share! Served with polenta fries, stir-fried broccolini, salad & red wine jus	\$16 per 100g

### SIDES

Polenta fries   paprika aioli	8
Salad   apple   pickled red cabbage   horseradish & coriander   sesame cracker	8

<b>Eat Menu   chef's choice   6 courses</b>	<b>80</b>	<b>Matched wines</b>	<b>45</b>
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CHEESE (40G)	Tasting Plate (20G)	25
DoeReiMi   goat milk   pasteurised   microbial rennet   4 weeks   Pohangina valley		16
Mahoe Montbéliarde   thermised cows milk   microbial rennet   8 months   Kerikeri		17
Mt Eliza Blue Monkey   cow's milk   pasteurised   microbial rennet   6 weeks   Katikati		16

### SWEET

Cherries!   almond cake   white chocolate mousse   caramelized white chocolate	16
Strawberries   soup   meringue   horopito custard   orange blossom sorbet   pine oil	16
Isaac Hayes   chocolate ganache   choux   salted caramel	10

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

*Living Wage. Aotearoa. New Zealand*

