



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

AUTUMN

SNACK SELECTION | 18

NZ arrow squid | tagliatelle | confit tentacle | olives | lemon
Potato stone | black sesame hummus | crisps
Wild hare & kawakawa pastrami | chicken liver parfait | brioche | wild blackberry

Bluff Oysters 3 ways | 21 for 3 | 42 for 6
Ain't no Thang like a chicken wing bowl | 18

ENTRÉES

12km trevally ceviche | apple salad | crab apple sorbet | 16
Rose veal tartar | soft quail egg | house dill pickles | persimmon jam | smoked beef jerky | 18
Stuffed kumara | steamed puha | beer soaked grains | harakeke seeds | sour cream | puffs & crunches | 15
Crisp duck breast | saffron quince | parsnip toffee | sour quince juice | 22

MAINS

Roast pumpkin flan | seed, nut & apricot press | compressed butternut | whipped cream cheese | 25
12km fish pan fried | fish broth dashi | jerusalem artichokes | braised salsify | tempura oyster
karengo hollandaise | 32
Woody's true free-range pork loin | brined and roasted in fig leaf ash | blueberry, crackle, crumble
fig leaf panna cotta | carrot mustard | 32

Patangata Station rib eye | house aged | grilled on the bone | great to share!
Served with waiporoporo potato's, brussels, epicurean salad & jus | \$16 per 100g

SIDES

Epicurean salad | mixed leaves | radish | toasted seeds | 12
Crisp roasted waiporoporo potato's | horopito tzatziki | 12
Stir-fried brussels with Nana's condensed milk dressing | 12

Eat Menu Chef's choice 6 courses	80	Matched wines	45
Eat Menu Chef's choice 9 courses	110	Matched wines	65

CHEESE (40G)

DoeReiMi | goat's milk | microbial rennet | 4 weeks | Pohangina Valley | 16
Mahoe very old edam | cow's milk | microbial rennet | 1 year | Kerikeri | 17
Mt Eliza Blue Monkey | cow's milk | pasteurised | microbial rennet | 6 weeks | Katikati | 16

Tasting Plate (20G) | 25

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

CHEESE (40G)	Tasting Plate (20G)	25
DoeReiMi goat's milk microbial rennet 4 weeks Pohangina Valley		16
Mahoe very old edam cow's milk microbial rennet 1 year Kerikeri		17
Mt Eliza Blue Monkey cow's milk pasteurised microbial rennet 6 weeks Katikati		16
SWEET		
Feijoa & pear tartin yoghurt mousse malted puff sorbet & meringue		16
Beets & chocolate blackcurrant ganache lemon curd ice cream salted caramel sheet		16
Isaac Hayes chocolate ganache choux salted caramel		10
AFTER		75ml bottle
Maison Noire Late Harvest Arneis Hawke's Bay, 2018		9 45
Pegasus Bay 'Aria' Late Harvest Riesling Waipara, 2014		-- 90
Chateau Villefranche Sauternes Bordeaux, France, 2015		-- 66
Clearview Sea Red Hawke's Bay, NV		12 75
Trinity Hill Touriga Hawke's Bay, NV		-- 120
Valdespino, Pedro Ximenez El Candado, Spain, NV		14 70
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 Verte Chaud (Hot Chocolate and Chartreuse)		14
NORTH ORGANIC TEA (SRI LANKA)		
English Breakfast Earl Grey Bouquet Green Sencha Peppermint Leaf Amba Estate Lemongrass		4
Chai Time Masala Island Green, Lime Coconut		
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