



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

WINTER

SNACK SELECTION | 18

NZ arrow squid | tagliatelle | confit tentacle | olives | lemon
Crispy salsify | yoghurt | sesame | apple
Chicken liver donut | black doris plum

Orongo Bay Oysters 3 ways | \$17 for 3 | \$32 for 6

Ain't no Thang like a chicken wing bowl | 18

ENTRÉES

12km kingfish ceviche | tamarillo salsa & sorbet | avocado mayo | mescal granita | 16

Bruce's mushrooms | vintage cheddar mousse | spinach | rye & walnut "oreo" | 18

Patangata beef tartare | soft quail egg | house dill pickles | hibiscus jam | smoked beef jerky | 18

Pan seared duck breast | wattle braised radicchio | pumpkin | nougat | 22

MAINS

Stuffed kumara | steamed puha | beer soaked grains | harakeke seeds | sour cream | puffs & crunches | 22

12km fish pan fried | smoked fish "chowder" mousse | sea chicory | wild rice

pear | tempura oyster | 32

Waikato rose veal shoulder | slow braised | creamed braise juices | charred leek | sweetbreads

leek top mousse | winter savory | 32

Patangata rib eye | house aged | grilled on the bone | great to share!

Served with crisp winter roots, brussels, epicurean salad & jus | \$16 per 100g

SIDES

Epicurean salad | mixed leaves | radish | toasted seeds | 12

Crisp winter roots | 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		
Gernot's garden mexican lime lemon sorrel ice cream ponderosa cone tapioca pudding		16
Purple Dream violet meringue purple kumara ice cream dark chocolate pave'		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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