

BISTRONOMY

LUNCH • DINNER • DRINK • FUN

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

EAT

Savour alone or Share

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

Natural | Granita | Tempura

Bistronomy fried chicken bowl | 18

World famous in Napier

Fried chicken waffle | apple syrup | blue cheese ranch dressing | citrus slaw | 22

Pork belly | beet & horseradish hollandaise | apple & fennel slaw | poached egg | 22

Epicurean heirloom tomatoes | watermelon | gazpacho water | tofu mousse | olive oil crouton | 16

Corn & pumpkin 'salad' | soft boiled egg | cornbread israeli couscous | puffed pumpkin & corn | 18

Black Sesame cured kingfish | sunflower seed butter carrot & cardamom vinaigrette | 24

Fish of the day | bouillabaisse
beurre blanc | land and sea greens | 32

Grilled broccoli steak | anchovy caper butter | 12

Polenta Chips | truffle oil | house tomato sauce | aioli | 12

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

SWEET

Rosé pickled strawberry sorbet | goats cheesecake mousse | Graham cracker | fennel compote | 16

THE AFTERMATH a chocolate & black doris plum dessert inspired by the Australian bush fires | 22

10% of each dessert sold donated to the bushfire relief fund

Isaac Hayes | chocolate ganache | choux | salted caramel | 8

DRINK

HOMEGROWN JUICE

Apple | Orange
Cranberry | Pineapple | Tomato
5.5

SODA

Fentiman's | 6
Curiosity Cola | Ginger Beer

Fevertree | 4
Lemonade | Ginger Ale | Tonic
Elderflower | Aromatic | Mediterranean

CIDER | BEER

Three Wise Birds 'Bach Life' Cider | 10
Clausthaler Original 0% | 6
Sunshine Gold 'Light Pilsner' 2.5% | 8
Sunshine Gold IPA 5.8% | 11
Garage Project 'Hapi Daze' 4.6% | 10

SPARKLING

125ml
De la Terre Blanc de Blancs | 15
Billecart-Salmon Brut NV | 20
La Marca Prosecco NV | 10

WHITE

150ml
Hancocks & Sons 'Lillies' Rose | 10
Black Barn Pinot Gris | 12
Smith & Sheth CRU Chardonnay | 16
Jenny Dobson Fiano | 18

RED

150ml
One-Off 'Red Planet' Pinot Noir | 13
Akarua Pinot Rouge (served chilled) | 10
Te Awa Tempranillo | 14
Alpha Domus 'Barnstormer' Syrah | 10

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

