



AT-HOME MENU

FROM 5.30PM

QUARANTINE MENU

AT-HOME WITH BISTRONOMY

We've introduced a new take-away dinner menu so you can enjoy fun, fresh food from home. As always, our AT-HOME menu has been designed to **support local growers + suppliers** with menu options to have on their own or to share!

Start by snacking on a few pieces of our world famous fried chicken then continue to design your own dinner. Our serving amounts are suggestions only so choose an amount to fit your hunger.

You can order a little bit of everything or just the meat options to accompany your own vegetables or sides at home.

HOW TO ORDER

Our AT-HOME dinner menu will be available from 5.30pm. We'll be taking orders throughout the day but please note we may not confirm your order until 4pm.

Call or email us on 06 834 4309 with your debit or credit card to order.

We'll let you know when your dinner will be ready for pick up. We can also deliver - just ask :)

VOUCHERS

Have a neighbour, friend or family member that would appreciate our AT-HOME Bistronomy Experience? Call or email us to order with their details and we will sort the rest!

DIETARY REQUIREMENTS

All dishes can be gluten and dairy free on request (excl. bread which is not gluten free.) Please ring for other dietary requests.

By supporting us, you're supporting our local suppliers:

Bostocks Chicken | Holly Free Range Pork | Patangata Station | Te Mana Lamb
Hillcroft Mushrooms | Te Mata Mushrooms | Aquiferra | Hohepa | Epicurean

KEEP AN EYE OUT ON OUR FACEBOOK
+ INSTAGRAM FOR FURTHER UPDATES



BISTRONOMY

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STARTERS

Fresh baked sour-dough loaf			\$7.50
Smoked Bostock's chicken & pumpkin chowder (vegetarian option available)	400ml	Serves 2 as entrée, 1 as main	\$12
"Aint no thing like a chicken wing" Bistronomy's world famous in Napier fried Bostock's organic chicken. Served with lime aioli and house BBQ sauce	6 pieces		\$20

MEATS

Crisp Holly free range pork belly fig chutney	150g 300g	Serves 1 Serves 2/3	\$20 \$40
Hawke's Bay Te Mana lamb rump minty sauce gravy	1/2 rump whole rump	Serves 1 Serves 2/3	\$22 \$44
Patangata Station short rib slow braised then char grilled liquorice glazed	600-750g (with bone)	Serves 2+	\$45
Pan fried fish of the day tomato and preserved lemon butter sauce	150g	Serves 1	\$22

VEGES & SIDES

Winter vegetable salad with toasted almonds capers garlic & parsley sauce		Serves 1 as main, 2 as a side	\$15
Hillcroft and Te Mata mushroom risotto pine nuts Hohepa vintage tasty Aqui Ferra olive oil		Serves 1 as main, 2+ as a side	\$20
Polenta Chips truffle oil house tomato sauce aioli			\$12
Epicurean salad radish toasted nuts and seeds		Serves 2+ as a side	\$10

DESSERT

The Isaac Hayes small choux donuts filled with spicy chocolate ganache salted caramel dust	6 pieces		\$10
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40 Hastings Street | (06) 834 4309
Takeaway Dinner Menu From 5.30pm

www.bistronomy.co.nz



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