

BISTRONOMY

LUNCH • DINNER • DRINK • FUN

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

SUMMER

SNACKS

Ain't no thang like a chicken wing bowl | 18
paprika aioli | house BBQ sauce

Bluff Oysters!!! *served au natural* \$20 for 3 | \$40 for 6

ENTRÉES

Cured king fish | apple & cucumber granita | beer bread | ginger beer gel | 18
Epicurean heirloom tomatoes | watermelon | gazpacho water | tofu mousse | olive oil croutons | 16
Patangata beef tartar | smoked | beet & horseradish mayo | black pudding meringue | beet ice | 18
Duck Breast | brined & pan fried | damson fruit leather | daikon marshmallow | lacto plum dressing | 22

MAINS

Roasted eggplant | red pepper gel | cashew mayonnaise | stuffed courgette flower | 25
12km fish pan fried | bouillabaisse beurre blanc | land & sea greens | crispy crumb | 32
Te Mana lamb | charred corn | Israeli couscous | almond dukkha | parmesan custard | 34
Patangata short rib | char-grilled on the bone | liquorice glazed | serves 2 | 70
Served with crisp kumara skin, grilled broccoli, epicurean salad & jus

SIDES

Epicurean salad | mixed leaves | radish | toasted seeds | 12
Crisp kumara skin | leek confit | kumara-coco mousse | 12
Grilled broccoli steak | anchovy & caper caramelized butter | 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)

Nieuwenhuis Full Moon | goat's milk | traditional rennet | Hawkes Bay | 16
Mahoe Montbeliarde | thermised cow's milk | microbial rennet | 8 months | Kerikeri | 17
Mt Eliza Blue Monkey | cow's milk | pasteurised | microbial rennet | 6 weeks | Katikati | 16
Tasting Plate (20G) 25



B I S T R O N O M Y

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Whisper Sweet Nothings

CHEESE (40G)	Tasting Plate (20G)	25
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SWEET

Strawberry & gooseberry soup goats cheesecake mousse pickled strawberry sorbet		16
THE AFTERMATH a chocolate and black doris plum dessert inspired by the Australian bushfires <i>10% of each dessert sold donated to the bushfire relief fund</i>		22
Isaac Hayes chocolate ganache choux salted caramel		10

AFTER

	75ml bottle	
Alpha Domus Noble Selection Semillon 2018 Hawke's Bay	13 65	
Johner Noble Pinot Noir 2017 Wairarapa	11 45	
De la Terre Winemaker's Noble Selection Viognier 2016 Hawke's Bay	15 75	
Clearview Sea Red NV Hawke's Bay	12 75	
Valdespino 'El Candado' Pedro Ximenez Sherry Spain	14 --	

CELLAR

Askerne Noble 'Duet' Semillon/Chardonnay 2011	bottle	75
Ngatarawa 'Alwyn' Noble Riesling 2006		150
Elephant Hill 'Rania' 2011		130
Greywacke Late Harvest Riesling 2011		90
Framingham Noble Riesling 2009		110

FIRSTHAND COFFEE

Espresso Long Black Piccolo	3.5
Flat White Latte Cappuccino	4.5
Mochaccino	5
Liquor Coffee (Whisky, Coffee Liqueur, Amaretto, Frangelico, Baileys)	14
Verte Chaud (Hot Chocolate and Chartreuse)	14

NORTH ORGANIC TEA (SRI LANKA)

English Breakfast Earl Grey Bouquet Green Sencha Peppermint Leaf Amba Estate Lemongrass Chai Time Masala Island Green, Lime Coconut	4
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40 Hastings Street | (06) 834 4309 | Wed – Thurs 5.30pm till late, Fri - Sun 12pm till late
www.bistronomy.co.nz
Living Wage Aotearoa

