



6 course Menu \$99
Wine match \$85

Amuse Bouche

Blue Swimmer Crab | Cucumber | Crème Fraiche
Astolabe | Kekerengu Coast | Albarino | 2021

Beetroot | Goat Cheese | Hazelnut
Domaine Rewa | Riesling | 2018

Red Deer | Black Garlic | Blueberry
Elephant Hill | Salome | Chardonnay | 2021

Market Fish | Leek | Buerre Blanc
Gladstone Vineyard | Dakins Road | Pinot Noir | 2019

Cured Pork Loin | Sweet Corn | Kale
De la terre | Reserve | Tannat | 2019

Financier | Mascarpone | Passion Fruit
Paritua | Isabelle | Late Harvest | NV

40 Hastings Street | (06) 834 4309 | Thursday to Monday 6pm till late www.bistronomy.co.nz



7 course Menu \$120
Wine match \$110

Amuse Bouche

Blue Swimmer Crab | Cucumber | Crème Fraiche
Astolabe | Kekerengu Coast | Albarino | 2021

Beetroot | Goat Cheese | Hazelnut
Domaine Rewa | Riesling | 2018

Red Deer | Black Garlic | Blueberry
Elephant Hill | Salome | Chardonnay | 2021

Market Fish | Leek | Buerre Blanc
Gladstone Vineyard | Dakins Road | Pinot Noir | 2019

Cured Pork Loin | Sweet Corn | Kale
De la terre | Reserve | Tannat | 2019

Cheese
Man O' War | Ironclad | 2021

Financier | Mascarpone | Passion Fruit
Paritua | Isabelle | Late Harvest | NV

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