vinotech

6 course Menu $105
Wine match $85

Amuse Bouche

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Fennel Junket | Asparagus | Lemon | Polenta
Mount Edward | Gruner Veltliner | 2018

***

Trevally | Shiitake | Hazelnut | Radish
Hans Herzog | Pinot Gris | 2019

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Veal Terrine | Celeriac | Apple | Black Garlic
Nautilus | Pinot Noir | 2020

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Blue Moki | Sauce Jaqueline | Du Puy
Stonecroft | Zinfandel | 2022

***

Pork Loin | Sauce Romesco | Olive | Grains
Beach House | Cabernet Sauvignon/Malbec | 2021

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Financier | Citrus
Domaine Rewa | Late Harvest | Riesling | 2022

vinotech

7 course Menu $125
Wine match $110

Amuse Bouche

***

Fennel Junket | Asparagus | Lemon | Polenta
Mount Edward | Gruner Veltliner | 2018

***

Trevally | Shiitake | Hazelnut | Radish
Hans Herzog | Pinot Gris | 2019

***

Veal Terrine | Celeriac | Apple | Black Garlic
Nautilus | Pinot Noir | 2020

***

Blue Moki | Sauce Jaqueline | Du Puy
Stonecroft | Zinfandel | 2022

***

Pork Loin | Sauce Romesco | Olive | Grains
Beach House | Cabernet Sauvignon/Malbec | 2021

***

Cheese
Port

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Financier | Citrus
Domaine Rewa | Late Harvest | Riesling | 2022

40 Hastings Street | (06) 834 4309 | Thursday to Monday 5:30pm till late www.bistronomy.co.nz