vinotech

6 course Menu $120

Wine match $85

Amuse Bouche

***

Cured Fish | Beetroot | Advocado | Wasabi

Margrain | Chenin Blanc

***

Buckwheat | Asparagus | Curd

Nautilus | Albarino

***

Pork Confit | Apple | Walnut | Flaxseed

Bone Line | Chardonnay

***

Market Fish | Hock | White Bean | Kale

The Hermit Ram | Pinot Noir

***

Lamb Flank | Aubergine | Lemon | Fregola

Fromm | Malbec

***

Bitter Chocolate | Pear | Honey

Askerne | Dessert Cabernet

vinotech

7 course Menu $140

Wine match $110

Amuse Bouche

***

Cured Fish | Beetroot | Advocado | Wasabi

Margrain | Chenin Blanc

***

Buckwheat | Asparagus | Curd

Nautilus | Albarino

***

Pork Confit | Apple | Walnut | Flaxseed

Bone Line | Chardonnay

***

Market Fish | Hock | White Bean | Kale

The Hermit Ram | Pinot Noir

***

Lamb Flank | Aubergine | Lemon | Fregola

Fromm | Malbec

***

Cheese

Port

***

Bitter Chocolate | Pear | Honey

Askerne | Dessert Cabernet

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