

6 course Menu \$99

Amuse Bouche

Ceviche | Tomato | Basil
TW Estate | Verdelho | 2014

Fresh Curd | Summer Greens | Lemon
Hans Herzog | Arneis | 2018

Pork Rilette | Cucumber | Apple | Zopf
Little X | Syrah | Rose | 2022

Market Fish | Red Pepper | Fennel | Mussels | Olive
Mount Edward | Gamay | 2020

Angus Bavette | Alliums | Pomme Paille | Jus Gras
Linden Estate | Destination Series | Dam Block | 2019

Salted Strawberry | Cheesecake Entremets
Paritua | Isabella | Late Harvest | NV

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

7 course Menu \$120

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Cheese
Port

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