



The Comfort Menu – Autumn edition

To Start

Purple kumara focaccia whipped chicken butter	10
Bostock's chicken liver parfait autumn fruit compote house sourdough	15
Smoked better fish pumpernickel salted radish house mascarpone	16
Mushrooms from all over Hawkes Bay soft poached hens' egg mushroom cream mushie-mite	18
Ain't no thang like a chicken wang fried chicken maple bourbon aioli	16

Mains

Kumara "Surprise" fried kumara shell miso rice pickled ginger mousse cashew butter	28
Good fish pan fried onion broth roast pumpkin & kale smash bacon emulsion	p.o.a.
Patangata Station lamb shoulder – slow braised swede & mixed grain risotto coffee bean hollandaise	32
Hawkes Bay angus rib eye bone in Bistronomy sides horseradish red wine sauce	\$15 per 100g

Sides

Fried maori potatoes hint of hangi watercress salsa verde	10
Roasted carrots caper & parsley scratchings	10

Feast Menu Chef's choice 6 courses	80	Matched wines	55
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Dessert

'Hawkes Bay moss' – a conceptual dessert dark chocolate cherry pistachio yoghurt	16
Chefs' feijoa's pickled and as caramel milk cake cinnamon ice cream	14

Dessert Cocktail

After dinner mint chartreuse licor 43 crème de cacao	18
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Cheese (50g)	Tasting Plate (25G each)	17
Hohepa Vintage Tasty cow's milk microbial rennet 18 months firm Hawkes Bay		17
Mt Eliza Blue Monkey cow's milk pasteurised microbial rennet 6 weeks Kati Kati		17
Served with house crackers and fruit leather		

