



A seasonal menu with a European Influence.

Come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

Menu \$95

Wine match \$70

Chicken Liver Parfait | Cacao | Parsnip Lamington
3.50ea

1

Kombu Cured Fish | Leek | Jasmin Rice
16.50

2

Fried Chicken | Waffle | Honey Rosemary
21

Pomona Courgette | Legumes | Pomme Dauphine
19.50

3

Shaved Squid | A La Grecque | Capsicum | Putanesca
25.50

Nieuwenhuis Cloud | Aubergine | Candied Seeds | Sauce Vierge
34.50

Chicken Torchon | Oyster Mushroom | Double Brown
39.50

6

Local Fish | Spring Greens | Smoked Bone Beurre Blanc
35

5

Hawkes Bay Angus Rib Eye | Bone In | Bistronomy Sides | Horseradish | Peppercorn Jus
\$19.50 Per 100g

Sides

Broccolini | Romesco | Almond
15

New Season Potato | House Bacon | Thyme | Garlic
15