



The Comfort Menu – Summer edition

To Start

House bread and dips chicken liver parfait smoked fish mousse fig leaf & honey butter	15
'Ain't no thang like a chicken wing' fried Bostock's organic chicken charred chilli mayo	15
Trevally 'ceviche' avocado cream tamarillo sorbet	17
Venison tartare white anchovy dripping enriched cauliflower malt soil	17
Smoked kumara soup grilled kumara foccacia	14

Mains

Tomato 'paella' pickled artichokes summer vegetables	25
Good fish panfried jersey potato stomp with gherkins and lemon sherry beurre blanc nasturtium	p.o.a.
Patangata Station lamb rump Marisol's strawberry mole' pickled strawberry salad	29
Beef cheek wellington bacon stuffed with 'caprese' sauce confit beefsteak tomato 'fior de latte'	half 28 whole 54
Hawkes Bay angus rib eye bone in Bistronomy sides Mandy's horseradish pepper sauce	\$15 per 100g

Sides

Max's hash brown fries best burger sauce	10
Fresh bean and sprouted legume salad	10

Feast Menu | Chef's choice | 6 courses

80

Matched wines

45

Dessert

Mocha cake peanut brownie dark chocolate mousse coffee mousse yoghurt salted caramel ice cream	14
Scott's strawberries candied fennel shortbread fig leaf ice cream	14
Confit grapefruit cannoli tapioca pudding jasmine sorbet	14

Cheese (50g)

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	

Tasting Plate (25G each)

40 Hastings Street | (06) 834 4309 | Mon – Sun 5.30pm till late www.bistronomy.co.nz

Living Wage, Aotearoa, New Zealand

