



The Comfort Menu

To Start

House bread selection pure sourdough potato focaccia parfait lemon horopito butter Aquiferra olive oil	12
Smoked pumpkin chowder coconut cream toasted sourdough (V)	12
Sashimi piccalilli vinaigrette pickled vege salad cauliflower cream piccalilli sorbet	15
Daily terrine kumara crisps house pickles parsley mayo	15
'Ain't no thang like a chicken wing' fried Bostock's organic chicken red cabbage hollandaise red cabbage slaw	15
Mushroom gnocchi Hillcroft & Te Mata mushrooms (V)	15

Mains

Jerusalem artichoke risotto toasted walnuts artichoke chips walnut oil (V)	22
Smoked fish pie 12 km fish leek and carrot ragout 63° egg agria potato mash	25
Free range pork belly barley, prune and nut risotto celeriac puree braeburn and star anis chutney	27
Patangata Station lamb rump mint sauce glaze potato stuffed with braised lamb shoulder & potato mousse gravy	35
Beef cheek and pancetta wellington stuffed with welsh rarebit and wrapped in puff pastry	whole 50
marinated carrot salad HP jus	half 25

Sides

Chickpea chips garlic tzatziki	10
Stir-fried greens anchovy butter	10
Epicurean salad fresh & fermented cabbage nuts & seeds	10

Feast Menu Chef's choice 6 courses	75	Matched wines	45
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Dessert

Mocha cake brownie dark chocolate mousse coffee mousse yoghurt salted caramel ice cream	12
Poached pear & saffron olive oil cake rhubarb crème swiss pistachio peach sorbet	12
Apple & thyme meringue lime confit & curd crème chantilly apple sorbet	12

Cheese (50g)

	Tasting Plate (25G each)	17
Hohepa Vintage tasty cow's milk microbial rennet 2 years firm Hawkes bay		17
Craggy Range dairy Blue sheep's milk pasteurised 6 weeks Hawkes Bay		17
Served with house crackers and damson plum leather		

40 Hastings Street | (06) 834 4309 | Wed – Thurs 5.30pm till late, Fri - Sun 12pm till late
www.bistronomy.co.nz

Living Wage, Aotearoa, New Zealand

