



The Comfort Menu – Spring edition

To Start

House bread and dips chicken liver parfait smoked fish mousse lemon horopito butter	15
Spring vegetable soup horseradish emulsion vintage cheese mousse	12
Sashimi red cabbage sorbet sauerkraut rice & seaweed crunch	15
Daily terrine little pickled vegetable salad tarragon mayonnaise	15
'Ain't no thang like a chicken wing' fried Bostock's organic chicken apple hollandaise apple slaw	15
Crispy greens and gnocchi toasted almond butter sherry vinegar reduction	15

Mains

Beetroot risotto toasted capers Hohepa feta Aquiferra EVO	22
Mussel, fish, and fennel chowder grilled sourdough	25
True free-range pork hock green pea mash	27
Duck tortellini confit duck egg chicken broth	27
Ora king salmon 'en croute' wrapped in nori and pastry hollandaise pickled mushroom salad	35
Patangata Station aged angus rump steak 200g Bistronomy sides Mandy's horseradish pepper sauce	32
Patangata Station aged angus rib eye bone in Bistronomy sides Mandy's horseradish pepper sauce	\$16 per 100g

Sides

Chic-pea fries dusky hummus	10
Roasted brassicas wild rice pilaf	10
Epicurean salad fresh & fermented cabbage toasted seeds	10

Feast Menu | Chef's choice | 6 courses

75

Matched wines

45

Dessert

Mocha cake peanut brownie dark chocolate mousse coffee mousse yoghurt salted caramel ice cream	12
Caramelized apple milo cream crumble tonka bean ice cream	12
Confit grapefruit cannoli tapioca pudding jasmine sorbet	12
Cheese (50g)	Tasting Plate (25G each) 17
Mahoe Old Edam thermised cow's milk microbial rennet 8 months firm Kerikeri	17
Mt Eliza Blue Monkey cow's milk pasteurised microbial rennet 6 weeks Kati Kati	17
Served with house crackers and damson plum leather	

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

Living Wage, Aote aroa, New Zealand

