

RAW

Freshly shucked New Zealand Oysters w Soy & Ginger dressing <i>or</i> pickled Shallot <i>or</i> Tom Yum sorbet	4.50 each
House smoked Big Glory Bay Salmon, Watermelon Gazpacho, Clevedon Buffalo curd & Horseradish marshmallow	24/36
Kingfish ceviche, green Apple, puffed wild Rice, Thai green curry & Avocado	24/36
Classic Steak tartare	24/36

SMALL

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel	22/33	*
South Island Game & Pistachio terrine, Plums, toasted Brioche & Black Pepper cream	24	*
Whangamata Scallops, pickled Celeriac, Pear, Prosciutto & roasted Beef hollandaise	26/39	
Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn, Basil & shaved Parmesan	22/33	*
<i>add Crayfish</i>	10	

PASTA

Panfried Potato Gnocchi, roasted Beetroot & wholegrain Mustard beurre blanc	20/30	
Cloudy Bay Clams, Linguini, Garlic, Chilli, Lemon & Olive Oil	24/36	*
Pappardelle of wild Bendigo Rabbit, our own Applewood smoked Bacon, Walnut Watercress pesto & Parmigiano Reggiano	36	

LARGE

Confit Duck leg, Potato gnocchi, Celeriac & black Garlic puree, pickled Mushrooms & Shiitake broth	36	*
Market Fish, Cauliflower, Capers & wholegrain Mustard beurre blanc	38	
Angus rib eye, confit Garlic crushed baby Perlas, Kale & red wine jus	38	
Twice baked Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory	28	*

VEGETABLES

10 each
Baby Cos Caesar salad
Hand cut Agria Fat Chips
Seasonal greens w smoked Bacon
Roasted Beetroot, aged Balsamic, Goats cheese & candied Walnuts

DESSERTS

14 each	
Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit	*
Poached Peach, Almond & Yoghurt mousse, Amaretti biscuit & Raspberry	
The Bistro's Classic Tahitian Vanilla crème brulee	*
Affogato - Vanilla bean ice cream, Espresso, Disaronno Amaretto	*

* Bistro Menu Dishes

2 courses	\$38
3 courses	\$48

All prices include 15% Goods & Services Tax. Please note credit card payments are subject to 1.95% surcharge

Wines by the Glass

Louis Roederer Brut Premier Champagne NV	Reims, FR	28
Louis Roederer Brut Vintage 2012	Reims FR	32
Huia Organic Brut Rose 2016	Marlborough, NZ	18.5
Quartz Reef Methode Traditionelle NV	Bendigo, Central Otago, NZ	15
Divici Prosecco DOC NV	Veneto, IT	13.5
Maude Sauvignon Blanc 2019	Marlborough, NZ	14
Folium Reserve Sauvignon Blanc 2015	Marlborough, NZ	17.5
Gerard Fiou Sancerre 2017	Loire Valley, FR	18
Windrush "Empire" Organic Chardonnay 2019	Martinborough, NZ	18.5
Te Mata "Elston" Chardonnay 2018	Hawkes Bay, NZ	18.5
Greystone Chardonnay 2017	Waipara, North Canterbury, NZ	19.5
Domaine Denis Race Chablis 2018	Chablis, FR	20
Framingham "Classic" Riesling 2010	Marlborough, NZ	17
Ata Rangi "Lismore" Pinot Gris 2018	Martinborough, NZ	17
Famille Hugel "Classic" Pinot Gris 2015	Alsace, FR	18.5
Neudorf "Moutere" Albarino 2019	Upper Moutere, Nelson, NZ	18.5
Churton Viognier 2018	Marlborough, NZ	19
AIX en Provence Rose 2018	Coteaux d'Aix en Provence, FR	16.5
Two Rivers "Isle of Beauty" Rose 2019	Marlborough, NZ	15.5
Luna Estate Pinot Noir 2017	Martinborough, NZ	15
Deep Down Pinot Noir 2019	Marlborough, NZ	18
Gibbston Valley "GV Collection" Pinot Noir 2017	Central Otago, NZ	18.5
Joseph Drouhin Laforet Bourgogne Rouge Pinot Noir 2017	Burgundy, FR	19.5
Ata Rangi "Celebre" Merlot Blend 2016	Martinborough, NZ	19.5
Te Mata "Awatea" Cabernet Blend 2017	Hawkes Bay, NZ	18.5
Beauvaquiere Vacqueryas 2015	Southern Rhone, FR	16
Elephant Hill Syrah 2014	Hawkes Bay, NZ	18.5
Guigal Crozes-Hermitage Rouge Syrah 2016	Northern Rhone, FR	19.5
Wirra Wirra "Woodhenge" Basket Price Shiraz 2017	McLaren Vale, AUS	17

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