

A Taste of O'Connell Street Bistro

105

Matching wines 65

This menu is designed to be enjoyed by the entire table

Vegetarian Option also available

**House smoked Big Glory Bay Salmon, Watermelon Gazpacho,
Clevedon Buffalo curd & Horseradish marshmallow**

Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn, Basil & shaved Parmesan

add Crayfish 10

Greywacke Wild Sauvignon Blanc 2017

Whangamata Scallops, pickled Celeriac, Pear, Prosciutto & roasted Beef hollandaise

Domaine Denis Race Chablis 2018

Crispy skinned Duck breast & confit leg croquette, Celeriac & Cherry jus

Deep Down Pinot Noir 2019

Leelands Lamb rump, Onion soubise, Goat cheese, Pancetta & jus gras

Elephant Hill Syrah 2014

add Cheese 10

Lemongrass & creme fraiche sorbet, Pandan & Spekkoe (Indonesian spiced layer cake)

Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

Huia Botrytis Riesling 2017

Bistro Menu

Available for Pre theatre & Supper

Tables must be vacated by 7.15pm

**House smoked Big Glory Bay Salmon, Watermelon Gazpacho,
Clevedon Buffalo curd & Horseradish marshmallow**

or

Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn, Basil & shaved Parmesan

add Crayfish 10

**Confit Duck leg, Potato gnocchi, Celeriac & black Garlic puree,
pickled Mushrooms & Shiitake broth**

or

Twice baked Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory

Tahitian Vanilla crème brulee

or

Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

2 courses \$38

3 courses \$48

DINNER

TO BEGIN

Freshly shucked New Zealand Oysters Market Price
w Soy & Ginger dressing *or* pickled Shallot *or* Tom Yum sorbet

STARTERS

House smoked Big Glory Bay Salmon, Watermelon Gazpacho,
Clevedon Buffalo curd & Horseradish marshmallow 26/40

Kingfish ceviche, green Apple, puffed wild Rice, Thai green curry & Avocado 26/40

Classic Steak tartare 28/42

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel 24

South Island Game & Pistachio terrine, Plums, toasted Brioche & Black Pepper cream 26

Whangamata Scallops, pickled Celeriac, Pear, Prosciutto & roast Beef hollandaise 28/42

Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn, Basil & shaved Parmesan 24
add Crayfish 10

MAINS

Market Fish, Cloudy Bay Clams, Cauliflower, Capers & Dijon Mustard beurre blanc 45

Crispy skinned Duck breast & confit leg croquette, Celeriac & Cherry jus 45

Pappardelle of wild Bendigo Rabbit, our own Applewood smoked Bacon, Walnut Watercress pesto
& Parmigiano Reggiano 42

Leelands Lamb rump, Onion soubise, Goats cheese, Pancetta & jus gras 42

Roasted Angus eye fillet, Garlic grilled Crystal Bay Prawn, smoked Potato cream, Kale & Shallot Tarragon jus 45

Twice baked Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory 38

SIDES

12 each

Baby Cos Caesar salad

Kombu buttered baby Perla Potatoes, Earth Gems & Ricotta

Hand cut Agrida Fat Chips

Seasonal greens w smoked Bacon

Roasted Beetroot, aged Balsamic, Goats cheese & candied Walnuts

All prices include 15% Goods & Services Tax.

Please note that credit card payments are subject to 1.95% surcharge