

## **A Taste of O'Connell Street Bistro**

98

Matching wines 62

*This menu is designed to be enjoyed by the entire table*

*Vegetarian Option also available*

**Kingfish ceviche, Papaya, Coconut & Thai dressing**

**Jerusalem Artichoke, Bulgar wheat & Black Truffle risotto**

**Hazelnut beurre noisette & smoked Egg yolk**

*Oremus Mandolás Száraz Furmint 2016*

**Roasted Scampi, Chicken liver parfait, Lardo & Leek veloute**

*Famille Hugel "Classic" Pinot Gris 2015*

**Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams,  
Bouillabaisse & Rouille**

*Windrush Pinot Noir 2018*

**Leelands Lamb rump, Cannellini beans, Ricotta tortellini, smoked Bacon  
& spiced Pumpkin puree**

*Massena "The Moonlight Run" Mataro Blend 2014*

**Butterscotch panna cotta, Rhubarb & Caramel**

**Mandarin & white Chocolate**

*Churton Late Harvest Petit Manseng 2016*

### **Bistro Menu**

*Available for Lunch, Pre Theatre & Supper*

*Tables must be vacated by 7.15pm*

Kingfish ceviche, Papaya, Coconut & Thai dressing

*or*

Jerusalem Artichoke, Bulgar wheat & black Truffle risotto,

Hazelnut beurre noisette & smoked Egg yolk

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Confit Duck leg, Potato gnocchi, spiced Pumpkin puree & red wine jus

*or*

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery,

Walnuts & Fig chutney

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Tahitian Vanilla crème brulee

*or*

Mandarin & white Chocolate

*2 courses \$38*

*3 courses \$48*

## TO BEGIN

Bluff Oysters 30 (6) / 60 (12)  
*Subject to availability*  
w Soy & Ginger dressing  
or pickled Shallot sorbet

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel 12/24

## STARTERS

Kingfish ceviche, Papaya, Coconut & Thai dressing 26/40

Crispy Pork belly, Cauliflower custard, pickled Vegetables  
& black vinegar master stock 26

Jerusalem Artichoke, Bulgar wheat & black Truffle risotto,  
Hazelnut beurre noisette & smoked Egg yolk 24  
*add Crayfish 10*

Roasted Scampi, Chicken liver parfait, Lardo & Leek veloute 28/42

Classic Steak tartare 28/42

## MAINS

Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams,  
Bouillabaisse & Rouille 43

Leelands Lamb rump, Cannellini beans, Ricotta tortellini, smoked Bacon  
& spiced Pumpkin puree 40

Wild South Island red Deer loin, smoked rib pithivier, Parsnip puree,  
Beetroot choucroute, Feta & red wine jus 45

Angus eye fillet, braised Beef, crispy potato pave,  
Jerusalem artichoke puree & Shallot Tarragon jus 40

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery,  
Walnuts & Fig chutney 32

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

## SIDES

12 each

Garden leaves, Fennel, Apple & Parmesan

Potato & Jerusalem Artichoke gratin

Hand cut Agria Fat Chips

Seasonal greens, smoked Bacon & confit Garlic

Warm salt baked Beetroot, Goats cheese, pickled Onions & Pinenuts

# **CHEESES**

50gm serves – 18 per portion

**Selection of 4 cheeses (25gm serves) 36**

served w Pear, Fruit bread & Fruit paste

## **Wildfire**

Little River Estate, Nelson

Cow's milk

A buttery washed rind cheese, made by a French cheesemaker using A2 milk.

## **Goat Waikato**

Mercer Cheese, North Waikato

Goat's milk

Made by Albert Alferink in Onewhero.  
2 Year old gouda style made with spring milk.

## **Peninsula Blue**

Barrys Bay Cheese, Canterbury

Cow's milk

Made in the Akaroa Harbour in the same spot for over 100 years.  
Based originally on Stilton but with a denser texture and mineral notes.

## **Camembert Normandie Verte AOP**

Normandy, France

Unpasteurised Cow's milk

Made from cow's milk grazed exclusively on grass & hay w a smooth & creamy texture & strong earthy aroma.

## **Onetik Brebis Ossau Iraty**

Basque Country, France

Unpasteurised Sheep's milk

Aged for at least 4 months w a nutty, herbal aroma & supple texture

# DESSERTS

18 each

## “Pineapple Lump”

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

**Gonzales Byass “Nectar” Pedro Ximenez 16/72**

*Rich, sweet and velvety smooth on the palate, this wine shows complex flavours of caramel, dried fruits, figs, mocha, nuts and spices.*

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

**Huia Botrytis Riesling 2016 13.5/60**

*Medium-bodied w intense and opulent flavours of orange marmalade & rosewater.*

The Bistro’s Classic Tahitian Vanilla crème brulee

**Chateau Villefranche Sauternes 2015 14/63**

*Generous nose with jammy notes of white fruit, evolving towards bitter orange.  
Soft and delicate at first, finishing with powerful notes of fresh pineapple.*

Mandarin & white Chocolate

**Churton Late Harvest Petit Manseng 2016 16.5/100**

*Pale, lemon-yellow gold in colour, it has a broad aromatic bouquet of spiced almonds, ripe baked apple and cinnamon which starts medium sweet but ends quite dry*

Affogato - Vanilla bean ice cream, Espresso, Disaronno Amaretto

Selection of homemade Ice Creams & Sorbets 12