

begin

Beer battered summer vegetables, seaweed, sweet chilli aioli	v/gf/df	12
Roasted cauliflower, toasted marcona almonds, capers, riesling doused golden raisins, curly endive	v/gf	15
Handmade truffle raviolo, spinach cream, grana espuma	v	16
Olive oil poached prawn tails, chilled bell pepper veloute, 18 pickled anchovy, Taupo saffron mousse		
Corn fed breast of chicken, baby gem lettuce, boiled egg, 15 Grana Padano, chickpea croutons, lemon emulsion		gf
Calamari cooked sous vide, handmade lemon gnocchi, fried capers, gremolata, champagne veloute	e m	17 34
The Bistro wild rabbit & chicken liver terrine, salsa verde, house pickles, pistachio nuts, crème fraiche, sherry syrup		18

sides

Marinated olives	v/gf/df	7
Garden leaves, pear, lemon miso dressing	v/gf/df	7
Bag of chippies, herbs, black truffle	v/gf/df	7
Chunky fries, roasted aioli	v/gf/df	8
Mashed potato & gravy, salsa verde	gf	8

then

Baked zucchini & field mushroom pinade, garlic confit, hazelnuts, onion fondue, toasted parmesan, balsamic brown butter dressing v 26

Daily changing fresh Hawkes Bay fish, from the ocean to the plate 32

Golden crackled pork belly, kumara, orange, walnuts, pineapple, granny smith apple, pickled red cabbage, grain mustard dressing gf 32

Confit leg of Cambridge duck, ginger & shiitake mushroom broth, sweetcorn dumplings, summer pods, coriander 36

Roasted back strap of Hawkes Bay lamb, confit tomato petals, minted Oamaru jersey bennes, pinenuts, black pepper dressing gf 39

Grilled eye of scotch fillet, pickled stone fruit, baby beets, fennel, horse radish potato cream, pecan nuts, pea tendrils gf 38

finally

Grinning Gecko brie – Whangarei, NZ 15

Talbot Forest Geraldine vintage cheddar – Sth Canterbury, NZ 15

Kapiti Kahurangi creamy blue – Kapiti Coast, NZ 15

Blue River Curio Bay pecorino – Southland, NZ 15

Grana Padano – Piedmont, Italy 15

The whole lot

40

All cheese is served with handmade crackers and preserves

sweets

Fresh 'n' fruity blood orange & cranberry sorbet, mint, pomegranate molasses gf/df 14

Xenon's hokey pokey & butter scotch sundae, peanuts, chocolate sauce, vanilla bean ice cream 14

Tahitian vanilla crème brulee cooked sous vide gf 14

Belgian bitter chocolate parfait, fromage blanc, hazelnut, passion fruit caramel 14

Coconut cake, pineapple anglaise, white chocolate, ginger & lemongrass ice cream 14

The Bistro handmade sweet treats 14

after dinner drinks

Liqueurs, Port & Dessert Wine

Liqueurs & Port from	8	
Liqueur coffee	12.5	
Affogato	13	
Eradus L/H Sauvignon Blanc	8	38
Clearview Sea Red (50 ml)	9	52

Coffee

Short black	3	
Long black	3.5	
Flat white	4	
Cappuccino	4	

Latte	4.5
Moccaccino	4.5
Decaf	+1.5
Hot chocolate	4.5
Tea	4