

## After Dinner Drinks ?

### Dead Man Coffee

Rum, Espresso, Amaretto, Frangelico, Pistachio Orgeat  
19

### Nuri Fashioned

Pecan Bourbon, Walnut, Chocolate  
19

### Grapes & Flowers

Cognac VSOP, Barolo Chinato, Elderflower  
22

### Amaretto Sour Vol 2

Rum, Amaretto, Orgeat, Citrus  
18

## Pre Dinner Drinks ?

### Perrier-Jouet Grand Brut

23

### Tanqueray 10 & Tonic

Lemon, Lime, Orange, Grapefruit  
16

### Chinotto

Pampelle, Punt e Mes, Bitters  
14

### Grapefruit Martini

Tanqueray 10, Dolin Dry, Grapefruit  
24

### Garibaldi

Campari, Fluffy Orange Juice  
13

### Te Kouma Bay Oysters

Served Natural with Lemon & Pink Peppercorn Dressing  
5ea

### House Made Bread

Baked Daily, Cultured Butter  
12

### Selection of Todays House Made Snacks

13pp (min 2 people)

**CLARENCE**  
BISTRO | HOTEL



# Traditional Menu

## Kingfish

Pickled Green Chilli, Avocado, Yuzu, Sea Succulents

## Venison Tartare

Beetroot, Smoked Egg Yolk, Wild Garlic, Burnt Soy

## Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

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## Roasted Local Fish

BBQ Cabbage, Anchovy & Parsley Butter, Pickled Clams, Guanciale

## 55 Day Aged Beef Tenderloin

BBQ Oyster Mushroom, XO, Pickled Onion, Red Wine Jus

## Fire Roasted Cabbage

Miso, Fermented Cauliflower, Chilli Consommé, Radish

## To Share +\$10pp

### Dry Aged Beef For Two

Dry Aged Ribeye On The Bone, Bone Marrow, Seeded Mustard, BBQ Greens

## Sides \$9

Butter Roasted Potatoes

BBQ Greens

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## Strawberry Mille Feuille

Local Strawberries, Horopito & Strawberry Crème Chantilly

## Chocolate

Dark Chocolate Mousse, Milk Chocolate Aero, Salted Ganache

## Ashed Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash

## Cheese Plate

Selection Of Cheeses, Shallot Bordelaise, Golden Raisins, Lavosh

## Chef's Petit Four

Selection of Today's Petit Fours & Digestive

**2 Course \$65**

**3 Course \$75**



# Clarence Experience

## Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

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## Scampi

Shellfish Mayonnaise, Macadamia, Sea Succulents, Ossetra Caviar

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## Duck

Smoked Beetroot, Cherry, Red Fruits, Chocolate Jus

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## Wagyu Beef

Oyster Mushroom, XO, Pickled Onion

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## Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash

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## Strawberry

Mille Feuille, Strawberry & Horopito Crème Chantilly

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## Chocolate

Dark Chocolate Mousse, Milk Chocolate Aero, Salted Ganache

**5 Course \$95**

**Wine Match \$60**

**7 Course \$115**

**Wine Match \$80**

