

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 Seaweed 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 Sashimi

Blood Orange, Heirloom Carrot, Coriander

Seared Venison

Beetroot Variations, Bitter Chocolate, Raspberry

BBQ Oyster Mushroom

Macadamia, Sea Succulents, Mushroom XO

Roasted Local Fish

Charred Cos Lettuce, Peas & Feves, Smoked Yoghurt, Guanciale

55 Day Aged Beef Tenderloin

Onion Soubise, Bone Marrow, Wild Garlic, Pickled Onion

Open Lasagne

Confit Tomato, Silken Tofu, Salsa Verde, Cavlo Nero

Milk & Honey

Local Honey, Honey Mascapone Ice Cream, Lavender

Chocolate

Dark Mousse, Milk Aero, Salted Ganache, Creme Fraiche

Cheese

Shallot Bordelaise, Golden Raisen, Lavosh

Chef's Petite Four

Selection of Today's Petite Fours & Digestive

2 Course \$69

3 Course \$79



Clarence Experience

Heirloom Beetroot

Beetroot Variations, Raspberry, Goats Curd, Sorrel

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Octopus

BBQ Otopus, Macadamia, Sea Succulents, XO

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Kingfish

Coal Roasted Cabbage, Anchovy Butter, Clams, Chicken Jus

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Wagyu Beef

Textures Of Onion, Bone Marrow, Wild Garlic

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Cheese

Shallot Bordelaise, Golden Raisin, Lavosh

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Milk & Honey

Local Honey, Milk Varieties, Lavender

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Chocolate

Dark Mousse, Milk Aero, Salted Ganache, Creme Fraiche

5 Course \$95

Wine Match \$60

7 Course \$115

Wine Match \$80

