

CLARENCE

BISTRO | HOTEL

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



A La Carte

Kingfish

Pickled Green Chilli, Avocado, Yuzu, Sea Succulents

25

Venison Tartare

Beetroot, Smoked Egg Yolk, Wild Garlic, Burnt Soy

21

Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

21

Roasted Local Fish

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

39

55 Day Aged Beef Tenderloin

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

44

Fire Roasted Cabbage

Miso, Fermented Cauliflower, Chilli Consommé, Radish

34

Sides

Butter Roasted Potatoes 9

BBQ Greens 9

Strawberry Mille Feuille

Local Strawberries, Horopito & Strawberry Crème Chantilly

17

Chocolate

Dark Chocolate Mousse, Milk Chocolate Aero, Salted Ganache

17

Ashed Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash

17

Cheese Plate

Selection Of Cheeses, Shallot Bordelaise, Golden Raisins, Lavosh

15

Chef's Petit Four

Selection of Today's Petit Fours

15



Tasting Menu

Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

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Duck

Smoked Beetroot, Cherry, Red Fruits, Chocolate Jus

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Strawberry

Mille Feuille, Strawberry & Horopito Crème Chantilly

3 Course \$55

Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers

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Venison

Beetroot, Smoked Egg Yolk, Wild Garlic, Burnt Soy

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Duck

Smoked Beetroot, Cherry, Red Fruits, Chocolate Jus

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Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash

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Chocolate

Dark Chocolate Mousse, Milk Chocolate Aero, Salted Ganache

5 Course \$65

