

CLARENCE

BISTRO | HOTEL

Te Kouma Bay Oysters

Served Natural with Lemon & Pink Peppercorn Dressing

1/2 Doz 30

Doz 60

House Made Bread

Baked Daily, Cultured Butter

12

Selection of Todays House Made Snacks

13



A La Carte

Kingfish

Pickled Green Chilli, Avocado, Yuzu, Sea Succulents
23

Venison Tartare

Beetroot, Smoked Egg Yolk, Crisp Garlic, Burnt Soy
21

Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers
21

Roasted Local Fish

BBQ Cabbage, Anchovy & Parsley Butter, Pickled Clams, Guanciale
40

55 Day Aged Beef Tenderloin

BBQ Oyster Mushroom, XO, Pickled Onion, Red Wine Jus
45

Fire Roasted Cabbage

Miso, Fermented Cauliflower, Chilli Consommé, Radish
34

Dry Aged Beef For Two

Dry Aged Ribeye On The Bone, Bone Marrow,
Seeded Mustard, BBQ Greens
90

Sides

Butter Roasted Potatoes 9
BBQ Greens 9

Cheese Board \$10 per Cheese

Selection of New Zealand and International Cheese's, Shallot Bordelaise,
Golden Raisins, Breads & Lavosh

Strawberry

Somerfield Strawberries, Milk Cake, Macadamia,
Elderflower & Basil Sorbet
18

Chocolate

Valrhona 70% Chocolate Tart, Cherry, Black Sesame Ice Cream
19

Ashed Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash
18

Chef's Petit Fours

Selection of Petit Fours
15

Tasting Menu

Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers
~

Duck

Smoked Beetroot, Cherry, Red Fruits, Chocolate Jus
~

Strawberry

Somerfield Strawberries, Milk Cake, Macadamia,
Elderflower & Basil Sorbet

3 Course \$55

Zucchini

Zucchini Variations, Buttermilk & Dill Dressing, Garden Flowers
~

Venison

Beetroot, Smoked Egg Yolk, Wild Garlic, Burnt Soy
~

Duck

Smoked Beetroot, Cherry, Red Fruits, Chocolate Jus
~

Goats Chevre

Goats Milk Sorbet, Rhubarb, Sorrel, Onion Ash
~

Chocolate

Valrhona 70% Chocolate Tart, Cherries, Black Sesame Ice Cream

5 Course \$80

