



Our menu changes regularly to reflect seasonal produce.
We try to use homegrown or local suppliers where possible.
From our paddock to your plate.

To start with

Garlic Bread Wood fired confit garlic, parmesan and herb pizza bread **\$10**

Sourdough Petite housemade loaf with marinated olives, pistachio dukkah and Whangape Grove Leccio Del Corno EVOO **\$10**

Calamari Crispy calamari with candied cashews, pickled yakon, mung beans, mint, snowpea shoots, coriander and sweet & sour dressing and chilli caramel **\$18**

Sharing Platter **\$36**

Chef's choice's of 3 seasonal tasters:

House cured and smoked salmon with a shrimp, salmon & fraiche rilette and Bistro pickled Jerusalem artichoke

and

Cured pork tenderloin with honey truffled labneh and Kimchi

and

Roasted portobello mushroom stuffed with butternut & goat's cheese with a carrot & currant salad, Bistro Beetroot Chutney & Kahurangi blue cheese

Mains

Pasta of the Day Our housemade pasta served with fresh seasonal ingredients from the garden **\$31**

Lamb Sweet & sour pickled lamb and marinated rump with smoked paprika potato discs, gribiche, smoked beet emulsion, candied cashews and labneh **\$40**

Beef Sustainable eye fillet and braised beef cheek with yams roasted in duck fat, a celeriac, horseradish & feta remoulade and Pinot pickled shallot **\$42**

Pork Crispy skinned pork belly, 7 day cured pork tenderloin with a butternut pumpkin, leek and spice compote, feijoa chutney, pineapple & grapefruit emulsion and a red cabbage, chive and mint slaw **\$37**

Fish of the Day With a shrimp & sundried tomato arancini in a mildly spiced coconut, lime, ginger & lemongrass broth with mungbean & fragrant herb salad, nahm jim dressing and Bistro pickled artichokes, topped with a black sesame seed tempura prawn **Market price**

Vegetarian A butternut & goat's cheese stuffed Portobello mushroom served on a 3 grain, tomato kasundi & vegetable pilaf with a charred broccoli, cauliflower, feta & almond salad **\$30**



Seafood Daily catch & shrimps with house smoked salmon, white anchovies, a caper & parsley gremolata **\$26**

Brad's tip: Try with our house made chilli sambal!

Meat Lovers Local salami, rindless streaky bacon and confit pork belly with onion jam, garden green capsicum and jus **\$26**

Vego 3 cheese with homegrown Jerusalem artichokes, garden kale, mildly spiced on a confit garlic, herb & lemon base **\$25**

Chicken Free range chicken breast with Bistro BBQ Sauce, red onion, olives, spicy jalapenos & cherry tomatoes **\$25**

Lamb Spiced organic lamb ragu on tomato sugo base with ricotta and spinach **\$26**

Gluten Free Bases available \$3

Looking for an extra kick on your pizza?



Try our house-made chilli sambal! **\$3**

Sides

Hand cut & slow roasted chunky chips tossed in sea salt with homemade garlic aioli **\$8**

Kitchen garden salad with house dressing & parmesan **\$8**

Seasonal vegetables of the day **\$8**



Desserts

Tutti Frutti Tangelo and almond cake with Filipino inspired sweet custard topped with vanilla bean ice cream, house made coconut & walnut granola and poached tamarillo **\$14**

Cheesy Smile Citrus & white chocolate cheesecake made with goats cheese and mascarpone on a pistachio & pecan crust with an orange & vanilla bean glaze served with Thomas's sorbet and a honey sable **\$14**

Chocoholic Belgian chocolate molten cake, decadent pistachio, walnut & dark chocolate brownie & white chocolate mousse with carrot, cardamom & orange emulsion **\$14**

Cheeseboard for 2 - Over The Moon Double Delight Brie, Smoked Dutch Gouda and Kahurangi Blue, served with housemade Bistro Beetroot Chutney, housemade Bistro seasonal pickle and apple **\$28**

Our chefs can alter our dishes to suit dietary requirements, please advise your wait staff