

snacks

umami
smoked quail egg, potato nest, herbs
herb tart
winter vegetables with karengo and persimmon

courses

silky egg and yuba
buckwheat and barley kombucha

naturally fermented bread with aged butter

beet tartar with smoked sheep's milk yogurt
green tomato, koji and kawakawa

golden kumara, salted cherry blossoms and koji
persimmon and camomile

braised daikon with walnut miso
date and langan

cauliflower, egg and parsley
cucumber, kale and nasturtium

hay roasted celeriac and three year aged parmesan
fermented apple, celeriac and parsley

kombu and citrus

sheep's milk yogurt with beetroot and carrot
shiso, blackcurrent and cultured milk

sweet forest floor



CLOONEY

entree

chatham island blue cod and herbs

main

aged te mana lamb with celeriac and mushroom glaze

dessert

sheep's milk yogurt with beetroot and carrot

3 course restaurant month menu (inclusive of snacks) 100



CLOONEY