

The Belle Époque Private Dining Room At Clooney

Our Belle Époque private dining room of luxury and fine food gives the guest a private dining room space that takes the concept of the chef's table to a luxurious new level. With a custom designed open plan Gaggenau kitchen taking pride of place and where chef team perform their culinary magic.

Our focus is to showcase the New Zealand ingredients we use. This comes to life in preparation and presentation. We cook precisely executed and boldly flavoured dishes that are unified and balanced, dishes that embody progression and purpose. We have an intimate relationship with the growers of our ingredients and with some we grow our own.

Tasting Menu

canapés

turnip consommé
chicken tail buttermilk salmon roe
beetroot tart bottarga
mussel fennel edible shell
baby corn 'cafe de kiwi' butter

our bread

courses

kingfish daikon kohlrabi caper tea
langoustine chicken yuzu muttonbird
beetroot orange ricotta
venison tartar chocolate blood ganache black garlic
carrot cashew nut natural vinaigrette
hay smoked te mana lamb rump kumara falling leaves
bull horn pepper kiwano fig harissa
portobello mushroom egg yolk jam shitake broth
peach melba hokey pokey lemon verbena
local cheese course available on request

4 courses \$140
5 courses \$160
6 courses \$180
8 courses \$200

-all courses inclusive of canapés

Wine match POA

Dining numbers and dietaries need to be confirmed four days prior to the booking.
Confirmed numbers will be invoiced accordingly.



CLOONEY