

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 the 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

L&P

meat & three veg

fish & chips

kuku-mau-toka

foveaux strait gold

bread and butter

courses

kingfish daikon caper tea

langustine leek banana

bull horn pepper kiwano harissa

oyster mushroom egg yolk jam shiitake

venison tartar chocolate blood black garlic

carrot macadamia natural vinaigrette

foveaux blue cod eggplant black sauce

wakanui scotch bbq onion cherry

te mana lamb kumara hay

peach melba hokey pokey

mandarin sorrel milk skin

carrot creme fraiche carrot cake

meyer aged gouda onion burnt apple puree

5 courses \$150

6 courses \$160

7 courses \$170

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