

Here at Clooney we believe that New Zealand cuisine is defined by its exceptional produce, which is why we proudly use locally sourced ingredients.

Through our canapé selection especially, we showcase the exciting food story of our indigenous ingredients; over the course of your dining experience our team will share what makes them exceptional and why they contribute to New Zealand's exciting food story.

Your dinner with us is Clooney's food story told through produce that is, without exception intrinsically New Zealand.

- Tony Stewart (owner) & Nobu Lee (head chef).

canapés

a tribute to maori | mussel
iconic new zealand | fish & chips
innovation | abalone
sustainability | rock lobster
seasonality | the mandarin

entrees

alpine salmon green apple grapefruit
blackened octopus quince persimmon
pork terrine carrot chestnut spinach
cauliflower almond blueberry

mains

hapuka kuriyutaka squash yuzu
filet of beetroot orange radicchio
pekin duck tamarillo chestnut
tenderloin kumara brussel shiitake

desserts

rhubarb yuzu black tea
carrot crème fraîche carrot cake
miann chocolate macadamia mushroom
white vein & wildfire cheeses pear butternut