

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) & Nabu Lee (head chef).

Short Degustation

tasting menu and canapés 130

wine pairing 75

juice pairing 50

canapés

a tribute to maori | mussel
sustainability | rock lobster
seasonality | the mandarin

courses

alpine salmon green apple grapefruit
Maude Dry Riesling | Yellow Tea and Grapefruit Kombucha

pekin duck tamarillo radicchio
Heron's Flight 'Reserve' Sangiovese | Blackberry and Cherry

ocean beef tenderloin sunchoke shiitake
Hans Herzog 'Spirit of Marlborough' Merlot, Cabernet Franc and Sauvignon | Toasted Barley and Mushroom

rhubarb yuzu black tea
Clos Henri 'Patience' Late Harvest Sauvignon Blanc | Beetroot and Yuzu

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Short Pescatarian Degustation

tasting menu and canapés 130

wine pairing 75

juice pairing 50

canapés

a tribute to maori | mussel
sustainability | rock lobster
seasonality | the mandarin

courses

alpine salmon green apple grapefruit
Maude Dry Riesling | Yellow Tea and Grapefruit Kombucha

blackened octopus quince persimmon
Hugel Gewurztraminer | Quince, Hay and Huang Da Cha

hapuka kuriyutaka squash yuzu
Daniel Dampé Chablis | Lemon and Parsnip

rhubarb yuzu black tea
Clos Henri 'Patience' Late Harvest Sauvignon Blanc | Beetroot and Yuzu

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Short Vegetarian Degustation

tasting menu and canapés 120

wine pairing 75

juice pairing 50

canapés

a tribute to maori | corn
sustainability | crown pumpkin
seasonality | the mandarin

courses

cabbage cabbage cabbage
Hans Herzog Grüner Veltliner | Roasted Quinoa, Hay and Gaba Oolong

cauliflower almond blueberries
Millton Chenin Blanc | Fennel and Cucumber

filet of beetroot orange radicchio
L'Anglore Grenache, Mourvedre | Black Berries and Last Seasons Cherries

rhubarb yuzu black tea
Clos Henri 'Patience' Late Harvest Sauvignon Blanc | Beetroot and Yuzu