

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).

tasting menu and canapés 180

wine pairing 100

juice pairing 70

canapés

a tribute to maori | mussel
iconic new zealand | fish & chips
innovation | abalone
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

cauliflower almond blueberries
Milton Chenin Blanc | Fennel and Cucumber

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