

## **The Belle Époque Private Dining Room At Clooney**

### **Degustation Option.**

Our Belle Époque private dining room takes the concept of the chef's table to another level.

With a custom designed open plan Gaggenau kitchen taking pride of place, our team will cook for you a tailored menu of your choosing, making for an unparalleled dining experience.

The room is completely private from the dining room, has its own bathroom facilities, a courtyard and seats up to 22 guests.

#### **canapés**

a tribute to maori

lost to our past

iconic new zealand

innovation

honey and beer bread

#### **course choices**

salmon green apple dill

asparagus extra virgin olive oil parsley

langoustine leek banana

coastal spring lamb oyster ice plant

carrot macadamia natural vinagrette

cauliflower almond black currant

hapuka winter radish verjus

celeriac egg yolk jam endive

handpicked beef tenderloin nettle carrot

te mana lamb kumara hay

pekin duck capsicum lemon

golden kumara cacao east imperial ginger beer

strawberry sorrel kawakawa

ham cheese croissant

5 courses with canapés \$130 - 6 courses with canapés \$150

Wine match POA Dining numbers and dietaries need to be confirmed four days prior to the booking.

**The Belle Époque Private Dining Room At Clooney**  
**Set Menu Option**

**canapés**

a tribute to maori  
lost to our past  
iconic new zealand  
innovation  
a look to the future

**entrees**

alpine salmon green apple dill  
langoustine and anglaise leek banana  
coastal spring lamb tartar oyster sea banana

**mains**

hapuka winter radish verjus  
te mana lamb rump kumara hay  
handpicked beef tenderloin nettle carrot

**dessert**

strawberry sorrel kawakawa  
carrot creme fraiche carrot cake  
opiki ma goats camembert ham croissant

3 courses \$120 - 3 courses with canapés \$170

A la Carte menu available after 8pm. All dietaries will be catered to.