

The Belle Époque Private Dining Room At Clooney

Tasting Menu 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 (optional)

a tribute to maori | mussel

iconic new zealand | eel

sustainability | paua

innovation | whitebait

honey and beer bread

course choices

salmon green apple grapefruit

langoustine leek banana

coastal spring lamb oyster cucumber

pork terrine carrot chestnut spinach

cauliflower almond blueberry

hapuka fish milk lime

filet of beetroot orange radicchio

handpicked beef tenderloin nettle carrot

te mana lamb eggplant apple

pekin duck honey capsicum

peach basil kawakawa

carrot creme fraiche carrot cake

parsnip almond orange hay

pecorino & white vein cheeses pear gooseberry

5 course degustation \$110, with canapés \$150 - 6 course degustation \$130, with canapés \$170

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

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Set Menu Option

canapés (optional)

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entrees

alpine salmon green apple grapefruit`q2
langoustine and anglaise leek banana
pork terrine carrot chestnut spinach

mains

hapuka fish milk lime
te mana lamb eggplant apple
handpicked beef tenderloin nettle carrot

dessert

peach basil kawakawa
parsnip almond orange hay
stracciatella cheese pear gooseberry

3 course a la carte \$130 - 3 course a la carte with canapés \$170

All dietaries will be catered to.