

## **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 (optional)**

a tribute to maori

lost to our past

iconic new zealand

innovation

honey and beer bread

#### **course choices**

salmon green apple dill parsley

cucumber courgette olive oil dill

langoustine leek banana

coastal spring lamb oyster cucumber

carrot macadamia natural vinagrette

cauliflower almond blueberry

hapuka winter radish verjus

filet of beetroot orange radicchio

handpicked beef tenderloin nettle carrot

te mana lamb kumara hay

pekin duck honey capsicum

golden kumara cacao east imperial ginger beer

strawberry sorrel kawakawa

carrot crème fraîche carrot cake

ham cheese toastie

5 course degustation \$110, with canapés \$150 - 6 course degustation \$135, with canapés \$175

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 course a la carte \$120 - 3 course a la carte with canapés \$160

All dietaries will be catered to.