

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
innovation | abalone
sustainability | rock lobster

honey and beer bread

course choices

salmon green apple grapefruit
blackened octopus persimmon quince
coastal spring lamb oyster cucumber
pork terrine carrot chestnut spinach
carrot macadamia native spinach
brussel sprout swede leek

hapuka kuriyutaka squash yuzu
filet of beetroot orange radicchio
ocean beef tenderloin sunchoke shiitake
te mana lamb eggplant apple
pekin duck tamarillo chestnut
cauliflower almond blueberry

feijoa ambrosia apple sorrel
carrot creme fraiche carrot cake
parsnip almond orange hay
stracciatella cheese 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

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entrees

alpine salmon green apple grapefruit
blackened octopus persimmon quince
pork terrine carrot chestnut spinach

mains

hapuka kuriyutaka squash yuzu
te mana lamb eggplant apple
rib eye sunchoke brussel sprout

dessert

peach basil kawakawa
miann chocolate macadamia mushroom
brie & white vein cheeses pear gooseberry

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

all dietaries will be catered to.