

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 | 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
cauliflower almond blueberry

hapuka banana pumpkin yuzu
filet of beetroot orange radicchio
handpicked beef tenderloin nettle carrot
te mana lamb eggplant apple
pekin duck honey capsicum

feijoa ambrosia apple sorrel
carrot creme fraiche carrot cake
parsnip almond orange hay
brie & 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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sustainability | rock lobster

entrees

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

mains

hapuka banana pumpkin yuzu
te mana lamb eggplant apple
handpicked beef tenderloin nettle carrot

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.