

tuesday 8 october 2019.

Here at Clooney we believe that New Zealand cuisine is defined by its exceptional produce, which is why we proudly use locally sourced ingredients.

Through our canapé selection especially, we showcase the exciting food story of our indigenous ingredients; over the course of your dining experience our team will share what makes them exceptional and why they contribute to New Zealand's exciting food story.

Your dinner with us is Clooney's food story told through produce that is, without exception intrinsically New Zealand.

- Tony Stewart (owner) & Nobu Lee (head chef).

tasting menu and canapés 180

wine pairing 100

## canapés

a tribute to maori | mussel  
iconic new zealand | fish & chips  
innovation | abalone  
sustainability | rock lobster  
  
seasonality | the mandarin

## courses

alpine salmon green apple grapefruit  
Maude Dry Riesling

blackened octopus quince persimmon  
Hans Herzog Gruner Veltliner

cauliflower almond blueberries  
Milton Chenin Blanc

pekin duck tamarillo radicchio  
Heron's Flight 'Reserve' Sangiovese

ocean beef tenderloin kumara shiitake  
Pegasus Bay 'Maestro' Cabernet, Merlot, Malbec

rhubarb yuzu black tea  
Clos Henri 'Patience' Late Harvest Sauvignon Blanc