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**Our Bistro story began in 2005, back when tasting menus were only offered by high end dining restaurants in Europe. From inception our Trust the Chef concept was innovative and allowed us to prepare food with ingredients that were seasonal and available to us that day. This hasn't changed, in 2017 we still offer the best of the region and the season.**

**With a strong commitment to provenance and sustainability; we are proud of the support from our producers. They help us to deliver our vision of supporting local people who are passionate about the produce they grow on their farms and to bring this to your plate.**

**Our first vines were planted in 1998, on a once prominent high country merino sheep station, at the the foot of the Pisa mountain range in Central Otago. Our vineyard and winemaking teams pride themselves in growing grapes and producing wine reflective of our terroir. We produce pinot noir and aromatic white wines that thrive in the unique growing climate that is Central Otago.**

**We encourage you to Trust the Chef with matching wines, which will take you on a considered culinary journey, that expresses the best that our small part of New Zealand has to offer.**

# trust the chef

Vaughan Mabee

**Our Trust the Chef signature tasting menu offers a unique dining experience.**

**Our menu includes four courses selected by our chefs. We use the freshest local ingredients available.**

**Trust the Chef requires a minimum of two people and takes at least two hours 85**

**With matching wines 140**

## à la carte

to share

**Wild Bluff oysters**

karengo, granita 39

Brut 2014

**Kahawai**gooseberry, avocado, cucumber,  
sorrel 29

Dry Riesling 2015

**Cured greenbone**vinegar cream, octopus cracker,  
horseradish snow 29

Chenin Blanc 2016

**Hogans Gully tomatoes**

granita, mozzarella, basil 25

Pinot Gris 2016

**Hunter's terrine**pistachio, pancetta, mustard, duck  
liver, sourdough 26

Pinot Noir Rose 2016

**Paua pie**

smoked potato, brisee pastry 35

Fume Blanc 2015

**Duck egg**

garden flowers, herbs, fried bread 29

Dry Riesling 2015

**Autumn mushrooms**cauliflower, creme fraiche, black  
truffle, twincrest 28

Pinot Gris 2016

**Zucchini flowers**

fresh cheese, fat hen, olive oil 26

Sauvignon Blanc 2016

## à la carte

to share

### Little potatoes

lardo, whey cream, seeds, rosemary,  
shallots 21

Chenin Blanc 2016

### Autumn carrots

truffle, manuka 21

Sauvignon Blanc 2016

### Butterfish

cauliflower, greenlip mussel sauce 39

Sauvignon Blanc 2016

### Crackling pork belly

apple, watercress 42

Lowburn Terrace  
Riesling 2016

### Wakanui filet

pancetta, Stewart Island oyster sauce,  
hedge mustard, horseradish 55

RKV Reserve Pinot  
Noir 2013

### Duck

umami, plum, manuka 59

Pinot Noir 2013

## dessert

### **Sorrel ice-cream**

pistachio sponge, gooseberry, creme fraiche 16

### **Royal rosa apricots**

smoked almond, Pinot Gris 16

### **Alpine snowberry tart**

horopito pastry, manuka, raspberry, spruce 16

### **Foraged plums**

greengage, mirabelle, sugarplum 16

### **Toasted sandwich**

Amisfield olive oil ice-cream, candied olives 16

### **Crabapple soufflé**

pale ale ice-cream 16

### **Affogato**

vanilla ice-cream, espresso, Frangelico 16

### **House sorbets**

selection of chef's favourites 16

### **Noble Sauvignon Blanc 2014**

bottle 55

## cheese

**Whitestone Totara tasty aged cheddar**  
cow, New Zealand 12

**Whitestone Lindis Pass brie**  
cow, New Zealand 12

**Kikorangi blue**  
cow, New Zealand 12

**Barry's Bay Wainui special cheddar**  
cow, New Zealand 12

**Barry's Bay aged Gouda**  
cow, New Zealand 12

**Ramara**  
cow, New Zealand 14

**Manchego**  
sheep, Spain 14

**Cheeseboard**  
chef's selection of cheese 45

**M-E-N-U**

**Wifi Username: Guest**  
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