CLOONEY FOOD

by Des Harris

entree

scampi tail, pea tendril juice, lemon curd, lardo, puffed venison tendon yellow tail kingfish, chamomile, gooseberry, grape, shiso, finger lime flash cured wagyu carpaccio, barbeque, steak sauce, wheat beer, onions tuna tartare, watermelon rind, white anchovy, eel in ferment, tomato, basil acid courgette, mozzarella, green tomato, white balsamic, black olive

main

farmed venison, plum, beetroot, morcilla, olive, garlic, licorice natural lamb, eggplant, medjool date, onion, pinoli, farro pig, kohlrabi, celery, rosemary, walnut, mustard, wild sorrel long line fish, sweet corn, diamond clam, native seaweed salt baked golden beetroot, plum, celeriac, olive, garlic, radicchio

sides

curious cropper & cape gooseberry salad with basil green beans with roasted nori butter and kelp salt

two courses 80 / three courses 95

dessert

valrhona dulce, strawberry, violet, molasses
apricot, coconut, blueberry, brown butter, oats
valrhona, plum, smoked hazelnut, miso, sesame
licorice, blackberry, verjus, sorrel, lime
valdeón, beetroot, pomegranate, walnut
new zealand cheeses

dessert wines

- Charles Orban 'Blanc de Noir' Demi Sec NV 20
 - Gatti Piero Moscato 2012 12
 - Cloudy Bay Late Harvest Riesling 2008 15
 - Bilancia 'La Collina' Viognier Tardi 2010 15
 - Olivares Dulce Monastrell 2010 22
 - Château Chartreuse de Coutet 2011 17
- Destiny Bay `Dulce Suavi` Cabernet, Merlot 2007 20