



Festive Set Menu

\$74pp | 3-Courses
Minimum group of 10pax

To Start

Selection of House Made Breads | Garlic Rēwena Bread | Maata's Fried Bread | Horopito Cream

Main

Sous Vide Lamb Rump | Hangi Lamb Flap | Lamb Ragu Croquette | Kumara Mash | Charred Baby Onions | Pea Puree | Mint Jus

12-hour Freedom Farms Pork Belly | Watercress Caramelised Parsnip | Cabbage | Bok Choy | Boil up Reduction

Fish of The Day | Grilled Courgette | Summer Tomatoes | Pea & Ham Broth | Asparagus

Vegetarian Carbonara | Mushrooms | Broccoli | Kawa Kawa Butter Sauce

Dessert

Festive Dessert Plate | Mini Pavlova | Mars Bar Cheesecake | Crème Bruleè | Chocolate Dipped Strawberries

