

HUHU

\$58 SET MENU

CHOOSE 3 OPTIONS FROM EACH COURSE —
THESE WILL BE YOUR OPTIONS FOR THE SET MENU

CARAMELISED GARLIC & GOAT FETA TART
ROCKET, PEAR, HONEY WALNUTS (V)

PUMPKIN & CHEDDAR RISOTTO BALLS
HOMEMADE TOMATO SAUCE (V/GF)

LAMB KOFTA
PAPRIKA-ROASTED CAULIFLOWER, KUSUNDI,
HUMMUS, DUKKAH, LABNEH

SMOKED KAHAWAI POTATO CAKES
MUSTARD MAYO

BEETROOT & ORANGE CURED ORA KING SALMON
CELERIAC & SOUR CREAM SALAD, BEETROOT RELISH (GF)

CRISPY PORK HOCK
CELERIAC PURÉE, THAI-STYLE PICKLED VEGETABLES,
ASIAN DRESSING (GF)

BREADED CHICKEN BREAST
HOMEMADE TOMATO SAUCE, MOZZARELLA, POTATO MASH,
CHARGRILLED BROCCOLI

HOUSE-SMOKED ORA KING SALMON
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM

ROAST DUCK LEG
CAULIFLOWER PURÉE, CRESS, ORANGE, BACON (GF)

POTATO & PARMESAN GNOCCHI
HOMEMADE TOMATO SAUCE, BASIL OIL, BALSAMIC REDUCTION (V)

LAMB SHOULDER RACK
BULGHUR WHEAT, FREEKEH, PRESERVED LEMONS, CURRANTS, LABNEH

200G NEW ZEALAND SIRLOIN (SERVED MEDIUM RARE)
GARLIC BUTTER, CHIPS, ONION RINGS, SALAD

DESSERTS AS PER THE \$38 SET MENU OPTIONS — CHOOSE 3

SET MENUS FOR GROUPS OF 10+
1 TAB PER TABLE