

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
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)

PAPRIKA-SMOKED LAMB LOIN
ROAST BABY CARROTS, EGGPLANT, CHICKPEAS,
BABAGANOUSH, YOGHURT DRESSING, DUKKAH (GF)

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