

HAVANA BAR RESTAURANT

2nd February 2019

Maori Fermented Potato Bread, Kiwi Onion Dip Butter **5**

Warm Olives **9**

Pan Roasted Mushrooms, Pumpkin Seed Cream, Pickled Mushrooms on Crusty Bread **15**

Sautéed Prawns in Kashmiri Chilli and Garlic **16**

Cured Gem Fish, Korean Miso, Roasted Peanuts, Cucumber, Cured Egg Yolk **15**

Beef Tataki, Koji Salt, Pickled Ginger Glaze, Avocado Puree, Sesame **15**



Heirloom Tomatoes, Fresh Curd, Pickled Walnuts, Kawakawa Oil and Tomato Dressing **22**

Pan Fried Fish, Housemade Udon, Seaweed XO, Baby Leeks, Spring Onion and Chilli **28**

Free Range Pork Belly, Black Bean Caramel, Onion Puree, Fried Kale and Crispy Grains **28**

Lamb Rack, Lamb Sweetbreads, Pumpkin and Coconut, Raisin Puree, Kawakawa Pepper **30**

Koji Aged Flat Iron Steak, Burnt Butter Bearnaise, Endive and Pickled Courgettes **30**



Garden Greens, Maple Glazed Brazil Nuts, Goats Cheese, Mustard Pear Dressing **10**

Baby Agria Potatoes, Parsnip and Horseradish, Pork Salt and Red Onion **10**

Yeasted Butter Poached Cauliflower, Prune, Aged Cheddar, Truffle and Shitake Salt **11**



Havana Bar 3

Set Milk, Roasted Peaches, Elderflower Honey, Milk Crumb **15**

Malt Ice Cream, Macerated Strawberries, Chocolate Biscuit, Burnt Caramel and Basil Oil **15**

Kikorangi Blue 50g (NZ), Poached Apricot, Honey and Apricot Brandy, Pistachio, Fruit Loaf **15**

Brie Mon Sire 50g (France), Moscatel Sherry Jelly, Wafers and Brewery Grain Crackers **15**

Vienna Coffee, Sweet Cream, Salted Caramel & Matusalem Gran Reserva 15 yr Rum **15**

All Credit Card transactions incur a 2% surcharge

Open Monday to Thursday from 3pm

Friday to Sunday from 11am