



Havana Bar Set Menu

Plate and a side \$30

A starter, plate and side \$40

All Served with House Bread and Butter and finished with a Little Sweet
Last booking to be in by 6pm, all tables to vacate table by 7:30pm for Evening Tables

Starter

Aged Cheddar Gougeres, Chorizo Puree (2)

Seasonal Pan Roasted and Pickled Mushrooms

Cured Salmon, Sour Cream, Beetroot Gel, Pine Nuts and Orange Salt

Plates

Fermented Honey Yams, Housemade Ricotta, Pickled Walnuts and Salad

Pan Roasted Fish, Mussel Emulsion, Red Potatoes in Seaweed Butter, Toasted Nori

Roast Pork Belly, Spinach, Nashi Pear, Golden Raisin Puree and Pork Sauce

Sides

Bok Choy, Tamarind, Dried Lemon, Toasted Almonds and Chilli

Seasonal Garden Green Salad, Salt Baked Beetroot and Feta with a Pickled Walnut and Thyme Dressing

Yeasted Butter Poached Cauliflower, Aged Cheddar, Truffle, Shiitake Salt

Chocolate Brownie, Kaffir Lime Anglaise

All Credit Card transactions incur a 2% service charge

Open Monday to Thursday from 3pm

Friday to Sunday from 11am