

# HAVANA BAR RESTAURANT

**3rd December 2018**

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

Warm Olives **9**

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

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

Kingfish Sashimi, Lemonades and White Soy, Pickled Ginger, Blood Orange and Radish **15**

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



Gluten Free Potato Hash Gnocchi, Vegan Cheese Sauce, Heirloom Tomatoes, Crispy Sage **25**

Pan Fried Fish, Fermented Sweet Corn Sauce, Grilled Asparagus and Bush Pesto **28**

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

Lamb Ribs, Grilled Miso Eggplant, Potato, Spring Onion Sauce, NZ White Quinoa **28**

Wakanui Beef Short Rib, Green Peppercorn and Mushroom Sauce, Roasted Pickled Carrots, Caramelised Peanuts **30**



Salad Greens with Pickles and Yuzu Vinaigrette **7**

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

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



Havana Bar **3**

Milk Ice Cream, Elderflower Honey, Milk Sherbert, Milk Sponge and Milk Crumb **15**

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

Bleu D'Auvergne 50g (France), Beetroot Relish, Wafers and Brewery Grain Crackers **15**

Amadeus Brie 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*