



**New Year's Eve Degustation
2017**

6pm, 9 Courses for \$100

Champagne on Arrival

Warm brioche with Smoked Chicken Fat Butter

Local Mussel Soup, Crispy Potato

Beef Tendon Salt and Vinegar Chips

Kingfish Sashimi, White Soy Ponzu, Confit Garlic, Seaweed

100% Rye Cracker, Duck Ham, Fried Garlic Aioli



Steamed Pipis, Fermented Horseradish, Braised Leek and Fresh Thyme

Miso Pork Belly, Cabbage, Apple Purée, Stout Onions, Herb Oil

Duck Breast, Cherry Jam, Tamarind and Pak Choy



Passion fruit

Fried Brioche Donut, Raisin Purée, Cocoa Nibs, Raspberry Soil

**All Booking enquiries to Holly at
info@havanabar.co.nz
04) 384 7039**

6pm tables need to move through to the bar at 8pm to allow for the next sitting
All food is subject to seasonal availability, menu may vary on the night