



New Year's Eve Degustation 2017

8:30pm, 10 Courses for \$120

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

Lamb Backstrap, Black Garlic, Carrot and Lamb Fat,

Belly Bacon, Crispy Celeriac



Passion fruit

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

All Booking enquiries to Holly at

info@havanabar.co.nz

04) 384 7039

All food is subject to seasonal availability, menu may vary on the night