



### Havana Bar WOW Menu

**3 Courses (choose one from each section) and a little sweet \$40**

**Add a glass of Maude Methode Traditionnelle and make it \$50**

All tables to vacate by 7:15pm



Haloumi with sweet Red Pepper Relish and Kawakawa Oil (2)

Crispy Black Pudding with Curried Corn and Buckwheat

Citrus Cured Salmon with Kohlrabi Remoulade, Quinoa and Apple



Roast Pork Belly, White Onion Soubise, Agrodolce

Pan Fried Fish with Fennel Jam, Fermented Onion and Fresh Fennel Salad

Braised Wagyu Beef Brisket, Caramalised Celeriac, Pickled Watermelon Radish

Charred Tenderstem Broccolini with Smoked Chestnut Puree, Meyer Lemon, Tea Egg and Crispy Capers



Crushed Potatoes with Orange, Nigella and Confit Red Onion Dressing

Organic Winter Salad of Savoy, Silverbeet, Purple Carrot and Spiced Walnuts

Roasted Yams in Organic Honey with Pickled Beet Stems and Savory Granola



A Little Sweet