



Hiku



On arrival

Glass of Esses 'Pia' Extra Brut Cuvée, NV

On the table

Sourdough, seaweed butter (VGO)
Summer crudités, labneh (VGO)

Starter

Seafood platter

Fresh shucked oysters, lemon mignonette (DF, GF)
Crayfish roll, watercress, Kewpie mayo'
Ōra King salmon sashimi, wasabi, yuzu dressing (DF, GF)
or

Vegetarian platter

Stuffed zucchini, tofu (V, GF)
Marinated heirloom tomatoes, herbs, spiced lavash (V, DF)
Oyster mushroom roll, water cress, Kewpie mayo' (V)

Main

Porchetta, pickled red cabbage, apple miso purée (DF, GF)
or
Pan-fried butterfish, pepita pesto, saffron apples (GF)
or
Turkey cotoletta alla milanese, fennel & cabbage slaw', cranberry nduja
or
Caramelised eggplant, tomato, green peppers (VG, DF, GF)

Sides

Roast potato, carrot, asparagus (VG, DF, GF)
Green salad, verjus dressing (VG, DF, GF)

Desserts

Christmas pudding, brandy custard
Mini' pavlova, seasonal fruit (GF)
Fruit mince crème brûlée (GF, VGO)

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts | VO = vegetarian option available
VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available