



# Hiku



## Starter

Potato dauphinoise, mushroom parfait, truffle manchego (V, GF)

or

Butter poached crayfish roll, kewpie mayo', pickled shallots, parsley (GFO)

or

Te Matuku Bay oysters, mignonette (DF, GF)

## Main

Smoked eggplant, crispy parsnip, green tahini (VG, N)

or

Pan-fried market fish, braised fennel, tomato, saffron & fennel salt (GF)

or

Roast lamb shoulder, minted peas, whipped feta, harissa (GF)

## Sides

Triple-cooked chips, dijonnaise (V, DF, GF)

Seasonal garden salad, white balsamic dressing (VG, GF)

## Dessert

Gingerbread crème brûlée (V)

or

Lemongrass & yuzu semifreddo, honey & coconut crumble (V, GF)

or

Christmas pudding, brandy custard (V)

**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