



Hiku



On Arrival

Crudités, seaweed salt (VG, GF)
Marinated olives, burnt lemon, kelp, chilli (VG, GF)

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
Panko pork cutlet, caramelized onion, black garlic aioli (GFO)
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