

RESTAURANT
WEEKS

Lunch Tasting Menu

Bread Course Supplement

Freshly Baked Bread (NF) with Grass-Fed NZ Butter - \$8 | Vegan/Gluten s

Sensitive Available +\$2

APPETISERS

Roasted Cauliflower & Truffle Cream Soup (GS, V+)

Carrot Puree, Toasted Hazelnut Crumb, Wild Mushroom Persillade, Garden Cress

Beetroot Salad (GS, V+)

Castelfranco Chicory, Pickled Pearl Onions, Herb Cream, Walnut Vinaigrette

Beetroot & Blackberry Veil

MAINS

Finn's Fried Fish (NF)

Crispy Fried Local Fish, Herb Blend, HB House Pickles & Tartar Sauce, Cabbage

Slaw, Lettuce, Tomato, Avocado, HB Raisin Bread

Smoked Chicken Taco (DF, NF)

House Smoked Chicken, Cabbage Slaw, Avocado & Sriracha Aioli

Quinoa & Lentil Burger (NF, V+)

Grain Mustard & Jalapeno Aioli, Fried Sweet Plantain, Sun Dried Tomatoes, Red

Cabbage Slaw, Avocado & HB Vegan Bun

(Served with Side Salad, Sweet Potato Fries, or French Fries)

DESSERT

Basque Cheesecake (V, GS)

Seasonal Berry Compote, Honeycomb, Dulce Pastry Cream, Raspberry Sorbet

& Raspberry Gel

APP & MAIN OR MAIN & DESSERT \$35 PLUS 20% SERVICE
3 COURSES \$45 + 20% SERVICE FEE