

HUMMINGBIRD

Eatery & Bar . Est 2000

\$75 per person

Bread and Olives for the table

Starters

Spiced Eggplant (v)

House made grey tahini, quinoa, almond crumble

Fresh NZ green lip mussels

Infused in Coconut white wine, kaffir lime leaves

Harmony Pork Belly Gyoza Dumplings

Balsamic pearls

Mains

200g Fillet of Beef

Confit duck fat potatoes, pea puree, roasted tomatoes, jus

Market Fish with Kimchi two ways

Sour cream and kaffir lime dressing and tempura battered kimchi

Superfood Salad (v)

Wild rice, quinoa, buckwheat, kale, asparagus, 60-degree egg, miso dressing, beetroot juice and crispy cracker

Sides of confit duck fat potatoes, seared greens and side salad for the table

Desserts

Coffee and Caramel Banoffee Pie

Spiced Poached Pear

Black sesame meringue, butterscotch and hazelnut sauce
