

## DINE MENU

## **LUNCH | \$30**

#### Festival dish

Spiced duck à l'orange with white radish fondant, ginger-smashed edamame, and a parsnip and pulled duck pithivier

### **DINNER** | \$65

Includes three courses plus a matched Wellington regional beverage

#### Entrée

Seared scallops with flavours of Waldorf
or
Grilled calves tongue with cauliflower

Grilled calves tongue with cauliflower, rhubarb, and hazelnut

#### Main

Festival Dish see above

#### **Dessert**

Raspberry Charlotte Russe with a champagne and loganberry jelly

#### Beverage

- » Roxy Karma Cola
- » L'Affare College St blend coffee
- » Mebus Estate Merlot Cabernet (2010, Wairarapa)

## BURGER

#### **Jewel of Sambal** | \$25

Fried chicken, mushroom, Malay sambal, L'Affare coffee glazed bacon and Gruyère cheese in a Pandoro milk bun with chilli wedges

# COCKTAIL

## HipHOP HooRAY | \$19

A Fortune Favours the Bold and CoCo at the Roxy collaboration: Pina Colada "The Barrachina" beer, dark rum, toasted coconut syrup and lime juice

Accompanied by a beef rendang and pineapple slider in a CoConut bun vegan option available

# MOCKTAIL

# HipHOP Hooray Float Twist | \$19

Pina Colada "The Barrachina" hop syrup, soda, CoConut ice cream and dehydrated lime powder spider float

Accompanied by a beef rendang and pineapple slider in a CoConut bun vegan option available

