The Lula Inn

# NEW YEAR'S EVE

**FOR THE TABLE**

**Charcoal Kūmara Bun** pull apart bun, garlic & kawakawa butter, chilli cheese fondue *(VGO)*

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**STARTERS TO SHARE**

**16-Hour Brisket** Māori fried bread, pickled mustard seed, horseradish aioli *(NGO)*

**Ika Mata** raw market fish, lime, chilli coconut dressing, cucumber & radish, ink cracker *(NGA)*

**Raspberry & Beetroot Tartare** goat cheese mousse, macadamia granola, beetroot cone *(V)*

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**CHOICE OF MAIN**

**Horopito Lamb Rump** cauliflower, mint chimichurri kumara crisp *(NGA)*

**Huli Huli Chicken Breast** cannellini beans, smoked eggplant puree *(NGA)*

**Snapper Suruwa** braised fennel, coconut curry sauce, wakame jam, pickled fennel *(NGA)*

**Veggie 'Caesar' Salad** cos lettuce, garlic toast, charred broccolini, radish, caper aioli, soft egg *(VGO/NGO)*

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**FOR THE TABLE**

**Roast Baby Potatoes** kawakawa salt *(V/NGA)*

**Heirloom Tomato & Rocket Salad** radish *(VG/NGA)*

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**DESSERTS TO SHARE**

**Chocolate Delice** miso caramel, Weetbix crumb, chocolate crémeux *(NGA)*

**Lula Mess** strawberry mousse, blueberries, basil syrup, lime meringue

***(V) vegetarian | (VG) vegan | (VGO) vegan optional | (NGA) no gluten added | (NGO) no gluten optional***