

# *Christmas menus*

**CRAFT & SOCIAL**  
BAR + EATERY  
HASTINGS

## **Sharing plate menu \$60pp**

Candied "firecracker" cauliflower, shallots, roasted peanuts (DF, V)  
Salt & Sichuan pepper squid, coconut nuoc cham, spring onion (DF)  
Korean style pork belly, Asian greens, gochujang, sesame (DF)  
Angus beef sliders, Swiss cheese, chipotle mayo, iceberg  
Market fish crudo, coconut soy, lime pearls, rice cracker (DF)  
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)  
Ricotta pizza, parmesan, roquette, honey, tomato pesto (V)  
Grilled chicken pizza, Spanish chorizo, roasted red onion, aioli

## **3 course \$70pp**

### ***Sharing plates to start***

Candied "firecracker" cauliflower, shallots, roasted peanuts (DF, V)  
Korean style pork belly, Asian greens, gochujang, sesame (DF)  
Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V)

### ***Mains***

Orange & maple glazed ham, layered potato, asparagus, Mustard  
or  
12 hour braised lamb shoulder, smoked kumara, peas, mint & Jus  
or  
Pumpkin falafel, cucumber & tomato tabbouleh, labneh, pomegranate,  
mint

### ***Dessert***

Spiced Christmas cake, brandy caramel & nutmeg ice cream  
or  
Strawberry & white choc cheesecake, gingernut & lemon meringue

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## **Cocktail party with bubbles \$30 pp**

Kick-off in style with canapes and bubbles for your event in our social alleyway. Includes a choice of 4 canapes and bubbles on arrival. Perfect for something different and treating your team in style. (Minimum numbers apply)

### Canapes list

- Market fish ceviche, coconut nam jim & rice crackers (df,gf)
- Korean style pork belly, Asian greens & sesame (df)
- Goat cheese cheesecake, onion jam & dukkah (v)
- Tempura prawn, wakame & wasabi aioli (df)
- Pumpkin falafel, labneh, tomato tabbouleh (v)
- Beef tartare with horseradish & black rice (gf)
- Smoke salmon with orange crème fraiche & caviar (gf)
- Polenta bites with truffle aioli & pickle onion gf (v)
- Garlic prawns, coconut soy, brioche & pickle tartare (df)
- Rare beef, smoke tomato salsa & chermoula (df,gf)

\*df Dairy free

\*gf Gluten free

\*v Vegetarian