

Hapa Dinner

From the bakery:

Your choice of:

- Pretzel rolls
- Seeded sourdough loaf
- Garlic flat bread

served with:

Hawke's Bay extra virgin olive oil

Appetiser:

- **Mixed tasting plate** - tabbouleh, beetroot hummus, dolmades, artichoke
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Mains:

- **Slow cooked lamb** with Swiss chard, roasted parsnips and quince reduction
 - **Roasted chicken breast** with saffron sauce, fresh thyme mash, green beans and caramelised shallots
 - **New Zealand hāpuka** with smoked mussels, garlic salt crushed potatoes, steamed spinach
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Dessert:

- **Salted caramel cream cheese mousse**

Parakuihi Breakfast

From the bakery:

- Croissant
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To begin:

- Fresh fruit
 - Vogel's Café-style cereal selection
 - Yoghurt
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Mains:

- **Corned beef hash** with grain mustard cream sauce, scrambled egg and fried kale
- **Waffles** with apple, chia and blueberry compote, vanilla syrup and custard

Inu Drinks

Wine:

A selection of New Zealand wine is available on your flight today. Please ask your Flight Attendant for details.

Beer and Cider:

A selection of New Zealand cider, lager, craft and alcohol-free beer is available. Please ask your Flight Attendant for details.

Spirits:

- Vodka
 - Gin
 - Rum
 - Bourbon
 - Blended whisky
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Soft drinks:

Coke, Coke Zero Sugar, Diet Coke, Sprite, ginger ale, soda water, tonic water, mineral water

Juice:

Apple, orange, tomato

Hot drinks:

Freshly brewed coffee and tea, decaffeinated coffee, hot chocolate.

Tea selection:

- English Breakfast
- Camomile Flowers
- Elegant Earl Grey
- Exceptional Berry
- Jasmine Green
- Lively Lime & Orange
- Peppermint with Cinnamon
- Rose with French Vanilla