THE SNUGS

Elemental Menu 2022

Evening Menu

Taco Fiesta

Serves 4 people **\$130**

Beverage Menu Spicy Mulled Wine

\$40

Beef chili con carne GF, lemon-grilled chicken GF DF, crumbed prawns, pico de gallo GF DF, guacamole GF DF, sour cream GF, soft tortillas DF, & corn chips GF.

Cosy Cocktails

(4 glasses)

\$50

Charcuterie Cheese Board: A selection of New Zealand artisan cheeses and meats, smoked cheddar, camembert, Spanish chorizo, Dutch salami, prosciutto crudo, marinated olives, cornichon, sundried tomatoes, grapes, lavosh crackers, & ciabatta bread.

Brandy, Prosecco, lemon juice and bitters topped with lemonade (4 glasses)

Red Wine, brandy, orange slices,

cloves, cinnamon sticks and star anise

Family Outing

\$50

1 x Bottle of wine (Good Company range) 2 x soft drinks

\$80

Special Occasion1 x Bottle of Mumm Champagne & 2 x still or sparkling waters

Vege Delights V

Spiced cauliflower, mini Punjabi samosa, Vietnamese rice paper roll GF, DF w nam jim, pan-seared tofu dumplings DF, mini spring rolls DF, steamed edamame GF DF, & sweet chilli sauce.

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Artisan Cheese Board: A selection of New Zealand artisan cheeses, smoked cheddar, camembert, vegetable crudites, char-grilled halloumi, broccolini, marinated olives, cornichon, sundried tomatoes, grapes, lavosh crackers & ciabatta bread.

+ Optional add-ons

Spicy Mulled Wine (2 glasses) \$20

Cosy Cocktails (2 glasses)

\$25

Tasty Treats

Mango lime & coconut eclairs, feijoa mini profiteroles, caramel & walnut brownie, assorted macaroons GF, & red velvet cake.

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Charcuterie Cheese Board: A selection of New Zealand artisan cheeses and meats, smoked cheddar, camembert, Spanish chorizo, Dutch salami, prosciutto crudo, marinated olives, cornichon, sundried tomatoes, grapes, lavosh crackers & ciabatta bread.

+ Optional add-ons

Serves 2 people \$30

Charcuterie Cheese Board Taco Fiesta Vege Delights Tasty Treats

V: VEGETARIAN GF: GLUTEN FREE DF: DAIRY-FREE All prices shown are INCLUSIVE of GST



