

# HAYES AT HOME

## PREORDER BY 5PM

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EMAIL YOUR ORDER TO US — [hello@hayescommon.co.nz](mailto:hello@hayescommon.co.nz)

PICK COLLECTION TIME — between 5:30 – 7:30pm

Please notify your waiter if you have a food allergy so we can best accommodate you.  
All our meats and eggs are free-range and ethically sourced.

## TAKEAWAY DINNER — WED 7th SEP

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### SET MENU

\$ 65 PP

#### To start

Roasted beetroot hummus, dukkah, olives, sourdough [Vg]  
— Midnight baker toasts [GF]

OR

Slow roasted + spiced lamb ribs, tzatziki [GF]

#### Main

Potato gnocchi, field + wild mushrooms, ricotta, brussels, pine nuts [GF/V]

OR

Confit duck leg, braised green lentils, cavolo nero [GF/DF]

#### Pudding

Dark chocolate tart, cointreau creme

OR

S+P Raw sweet – caramel macadamia [Vg/GF]

## ADD

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BAO BUNS — pork belly, sauerkraut, pickled radish, sticky sauce 2pc 9  
— crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg] 2pc 20

## ON THE SIDE

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NZ fries, aioli  $\Delta$  9  
Charred brussel sprouts, bacon vinaigrette, house-made creme fraiche [GF] < 9  
Miso potatoes, pecorino, spring onion \* 9  
Mixed organic garden salad [GF] 8

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free \* gluten free on request  
 $\Delta$  vegan on request < Vegetarian on request [P] paleo [K] keto