

RESTAURANT & BAR  
**eighteen**  
**fifteen**

## SPECIAL FEATURES

Silver Fern premier selections entry – Slow cooked lamb neck in leek ash, with char grilled braised rhubarb, ewe’s milk panna cotta and crisp sweetbreads	28.–
Beef Scotch Fillet – Grass fed, with sautéed broccolini, Maori potato hash and parmesan espuma <b>GF</b>	32.–
Ice Cream Trio – a selection of house made sorbets and ice creams served with chefs sweet treats – see wait staff for today’s creations	12.–
Vanilla Parfait with caramelized white chocolate and sour grapes <b>GF</b>	14.–
Poached Tamarillo with Cointreau crème fraiche, orange vanilla crunch and citrus kisses	14.–

**SERVED FROM 11.30 TILL 4PM MONDAY.**

11.30am till 8pm Tuesday to Friday

**GF** Gluten Free

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