



# PRAVDA



# FESTIVAL WESTMEN M E N U

## FESTIVAL DISH

AUGUST 2<sup>ST</sup> - AUGUST 15<sup>TH</sup>

### I Double Deer You

#### Our Wellington Story

Pravda's Wellington story is that of progression and moving with the times, whilst staying true to the originality of the building we call home. The United Building opened in February 1931 by the Prime minister, the Right Hon, G.W.Forbes. It was members-only club for the Commercial Travelers and Warehousemen's Association and hailed by Wellington's mayor at the time as "The finest club of its kind in New Zealand".

The dark oak, chandeliers and red plush sofas still tell this original story and you can feel the history of the building in every corner. Throughout the years it had gone from a gentleman club to a pizza parlor, cafe and bistro, evolving to what it is today.

We want to show the elegance and history of our venue through our Dine Wellington dish using historic Kiwi produce with a few modern twists to emphasise the evolution

#### Our Dish

Pure South venison cutlet, The Immigrant's Son coffee spiced and juniper venison Denver leg with Kāpiti blue cheese potato gratin, carrot purée, grilled endive and cherry shallot jam.

**\$42 for the Festival Dish**

## DRINK MATCHES

Johner Estate, Pinot Noir, Wairarapa

\$13gls

\$ 61btl

Find us on Instagram and Facebook and if you like our dish please vote for us!



The United Building 1940's



# PRAVDA



# W O A P F E S T I V A L M E N U

13<sup>TH</sup> AUGUST - 31<sup>ST</sup> AUGUST

## COCKTAIL

### Brew-Tea-licious

T leaf T Earl Grey- infused Lighthouse gin, house made raspberry jam, sweet vermouth and lemon ice tea with a Shott triple peach foam.

Accompanied by a house made lemon biscuit.

\$21

### Mocktail

### Tea-Total

T leaf T Earl Grey, house made raspberry jam and lemon ice tea with a Shott triple peach foam. Accompanied by a house made lemon biscuit.

\$16



**BURGER  
Wellington**

## BURGER

### Get it before its S'Gone

Pure South beef patty with smoked cheese, pickles, American mustard and Baxter's Original BBQ sauce in a housemade cheese scone, with a Caesar salad.



### Garage Project Beer Match

Arvo XPA

\$25 or \$36 with the beer match

Find us on Instagram and Facebook and don't forget to vote if you like our WOAP offering this year!



## COCKTAIL Wellington



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