

# DINNER MENU

SERVED MONDAY - SUNDAY 5:30PM - 9:00PM



## TO START

HEI WHAKATĀWARA

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### PAUA & PORK BELLY CROQUETTES

TE PUKU POAKA ME TE PAUA

with horseradish...19.00

### MUSSEL & HARAKEKE CROQUETTES

KO TE KUKUTAI ME TE HARAKEKE

with pickled leeks...17.00

### POT OF MUSSELS

HE IPU KUKUTAI

creamy white wine sauce with toasted bread...21.00

### TEMPURA PRAWNS

HE IKA MEROITI ME TE KARENGO

with karengo aioli...19.00

### CALAMARI RINGS

HE RĪNGI NGŪ

with lemon aioli...18.50

### SMOKED EEL

TE WHAKAPOA TUNA

on toast with port wine & onion chutney...19.00

### RĒWENA GARLIC BREAD

HE RĒWENA KARIKI

rēwana bread, garlic butter...12.00

### LAMB TACOS

TE REME

braised lamb tacos with mint & coriander yoghurt...21.00

### CHICKEN & ORANGE PÂTÉ

KO TE HEIHEI ME TE MIRI KARAKA

with orange purée, toasted sourdough...18.50

### CAESAR SALAD

HE HUAMATA CAESAR

caesar salad...18.00 | with chicken...24.00 (GF)

## STEAK

### HE MITI KAU

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#### AGED BEEF FILLET

HE MĪTI NGOHE

with potato mash, green beans, pepper jus...41.00 (GF)

#### 250G 21 DAY AGED BEEF SIRLOIN

HE MĪTI IOIO

with skinny fries, onion rings, salad...38.00

## MAINS

KAI HORA NOA

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#### WILD VENISON & HOROPITO POTATO TOP PIE

HE TIA HAERE WAO ME TE TAEWA HOROPITO

with seasonal vegetables...36.00 (GF)

#### LAMB RUMP

HE MĪTI REME

pan roasted lamb rump with carrot puree, braised carrot, potato, mint jus...40.00 (GF)

#### WILD GOAT CURRY

NANEKOTI HAERE WAO

with spiced rice & house made roti...32.00

#### FISH & CHIPS

KO TE IKA PARAI ME TE MARAMARA RĪWAI

locally caught fish & chips with tartare, salad, lemon...29.50

#### CHILLI & HONEY GRILLED SALMON

HE HĀMANA HUKIHUKI

with coconut rice, curry leaves, mustard seed & turmeric sauce...39.00 (GF)

#### LENTIL & COURGETTE MOUSSAKA

HE KAMOKAMO, HE PĪ MAROKE

lentil & courgette moussaka...34.00 (V)



## BURGERS

HE HANAWITI MAUREKA

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### CHEESEBURGER

HANAWITI KAU

beef patty, cheese, jalapenos, skinny fries, aioli...29.00

### PANKO CHICKEN BURGER

HEIHEI PARAI KONGAKONGA

with BBQ aioli, skinny fries...28.00

### VEGETARIAN BURGER

NGĀ MOMO PĪNI

mixed bean & tomato salsa burger, skinny fries...27.50 (V)

## TO SHARE

HE KAI TAHI

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(Our shared plates are designed to be shared with sides across the whole table. Sides are not included in the price, please allow 30 minutes to cook)

### LEMON & CHILLI SPATCHCOCK WHOLE CHICKEN

HE HEIHEI TAPAHI KORE

with coriander & capsicum sauce...52.00 (GF)

### 400G FREEDOM FARMS CRISPY SKIN PORK BELLY

HE PUKU POAKA I HUKIHUKITIA

with confit apple & parsnip crisps...56.00

## SIDES

HEI KINAKI

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Skinny fries with aioli...10.50

Onion rings...10.50

Roast potatoes...10.50

Roasted carrots with black sesame seeds & honey...10.50

Seasonal vegetables with chive butter...10.50

Roebuck's leaves & shoots with almond crumble...10.50

Spiced Basmati rice with coriander...10.50

House made roti...10.50

Tempura prawns...12.00 (4)

Fried eggs...5.00 (2)

## DESSERTS

### HE HUNENE

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#### MARS BAR CHEESECAKE

HE KEKE TĪHI

with macerated berries...18.00

#### SWEET KUMARA FRIED BREAD

HE PARAOA PARAI KI TE KUMARA

with Taranaki raw honey...19.00

#### MACAROONS

HE TIAKARETE MĀ ME TE KAWAKAWA

kawakawa & white chocolate macaroons...16.00 (GF)

#### APPLE & RHUBARB CRUMBLE

HE KONGAKONGA ĀPORO ME TE RŪPAPA

ginger, vanilla ice cream...17.00 (GF)

#### CRÈME BRÛLÉE

KO TE PIA HUA RĀKAU ME TE OTAOTA

Pear & thyme crème brûlée with shortbread...17.00

#### SELECTION OF SORBET

HE HUA RĀKAU KŌPENUPENU

Chef's selection of sorbet...19.00 (GF) (DF)

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PLEASE ADVISE OUR FRIENDLY WAIT STAFF OF ANY DIETARY REQUIREMENTS, ALLERGIES OR SPECIFIC REQUESTS

V - VEGETARIAN    GF - GLUTEN FREE