

TE WHAKANUI I A PUANGA

CELEBRATING THE MĀORI NEW YEAR



Three courses...\$69pp

TO START

HEI WHAKATĀWARA

FREE RANGE PORK BELLY & WATERCRESS RAVIOLI

TE PUKU POAKA ME TE RAWHIORE WĀTAKIRIHI I KINAKIHIA KI TE PAUKENA RONGOPATA ME TE RUIंगा WAI KŌHUA

with butternut and boil up broth

SMOKED EEL ON REWENA TOAST

TE TUNA PAWA, TE TŌHI REWENA I TIAMUTIA KI TE RIWHI, TE ĀPORO ME TE KŪKAMO

with chilli jam, apple & pickle cucumber

MAINS

KAI HORA NOA

AGED BEEF FILLET

TE MĪTI KAU I KAUMATUATIA, TE KUMARA I PANI HUKAHUKATIA, I PAWATIA, HE RIIKI I PUNGAREHUTIA, HE KONGAKONGA PARAOA I WHAKAWAIWAITIA KI TE WAINA

with smoked kumara mousse, leek ash, stuffing & rich port jus

KAWAKAWA & GOATS CHEESE STUFFED CHICKEN BREAST

HE MĪTI HEIHEI E MAU NEI I TE TĪHI NANEKOTI ME TE KAWAKAWA, I KINAKIHIA KI TE PENUNGA KAROTI, ME TE TAEWA I PARAIHIA KI TE HOROPITO

with carrot puree, potato & horopito dauphinoise & mustard sauce

DESSERTS

HE PURINI

MARS BAR CHEESECAKE

HE KEKE TIHI I TUNUA KI TE TIAKARETE MATAWHERO I KINAKIHIA KI NGĀ HUA WHENUA HOKI

with macerated berries

APPLE & RHUBARB CRUMBLE

TE ĀPORO KONGAKONGA ME TE AHIKIRIMI PARINERA

with vanilla ice cream