

DINNER MENU

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



Haukai Bistro & Bar
signature dish



Haukai healthy choice

TO START HEI WHAKATĀWARA

HOUSE MADE RĒWENA FLAT BREAD

kina butter | pickles...13.00 (CBV)

HE REWENA HE PATA KINA HE TIKI

WESTCOAST WHITEBAIT FRITTERS

chives | lemon cream...23.00 (subject to availability)

NGĀ KEKE ĪNANGA I HAO MAI I TE URU HE MEA TĀPIRI KI TE OTAOTA ME KIRIMI RĒMANA



KAIMOANA CHOWDER

rēwena flatbread...23.00

HE HŪPA KAIMOANA ME TE PARAOA RĒWENA

SOURDOUGH BRUSCHETTA

mushroom duxelles | roast peppers | olive tapenade (V)...19.00

HE PARAOA KAWA ME TE HARORE PENUPENU, NGĀ PEPA HUKIHUKI, HE ŌRIWA PENUPENU

KARENGO CALAMARI RINGS

tomato kasundi | pickled cucumber (GF)...20.00

HE RĪNGI WHEKE I TUNUA KI TE KARENGO HE KĪNAKI TOMATO ME TE TIKI KŪKAMO

FREEDOM FARMS PORK TACO

apple slaw | smoked pineapple salsa...22.00

HE HANAWITI MEHIKO MĪTI POAKA KO TE MĪTI POAKA I PAKEKE KI TE WAO, HE ĀPORO PENUPENU, HE KĪNAKI PINEĀPORO



HAUKAI CHICKEN BITES

spicy gochujang | Egmont honey yoghurt...20.00

HE NGAUNGAU HEIHEI HE KĪNAKI GOCHUCHANG, HE MIRAKA KŌTĒTĒ MĪERE

CHICKEN LIVER & PORT WINE PÂTÉ

buckwheat cracker | pickled grapes (GF)...20.00

HE ATE HEIHEI, HE PĀTEI WAINA WHEREO HE PIHIKETE PARAKAWĪTI, HE TIKI KEREPE ME TE RIKI

MAINS KAI HORA NOA

OVATION LAMB RUMP

butternut puree | tandoori carrots | kumara gratin | Egmont honey jus (GF)...42.00

MĪTI REME HE MEA HUKIHUKI ME TE PAUKENA PATA NE II KŌPENUNGIA, HE KAROTI TANDOORI, HE KEKE KUMARA, HE MĪERE NO TARANAKI

MOROCCAN SPICED LAMB SHANK

rustic mash | peas | onion gravy (GF)...36.00

KO TE WAEWAE REME I KĪNKIHIA KI NGĀ KAKARA O MOROOCO HE TAEWA PENUPENU ME TE KĪNAKI

EGMONT SEAFOODS FISH & CHIPS

mushy peas | tartare | Roebuck Farm salad...33.00

HE IKA PARAI ME TE MARAMARA TAEWA NO TE TAKIWĀ TONU NEI, Ā, KEI REIRA TE PĪ PENUPENU, MTE RAU WHENUA KĪNAKI TARTARE

BAKED FISH OF THE DAY

steamed seasonal greens | quinoa nut crumb...30.00
(v) roast butternut to replace fish

NGĀ KAI HAUORA O HAUKAI | HE KONGAKONGA QUINOA HE IKA HUKIHUKI ME TE PAUKENA PATA



GHEE SEARED SCALLOPS

pappardelle | lemongrass coconut sauce | smoked tomato | chilli (CBV)...35.00

HE TIPA I ĀTA PARAIHIA HE PATA, HE PASTA, HE KĪNAKI KOKONATI ME TE OTA RĒMANA ME TE PAT AI PAWATIA KI TE KAKĀ ME TE TOMATO



HAUKAI CHICKEN TIKKA MASALA

fenugreek basmati rice | kawakawa roti (CB GF)...34.00

KO TE HEIHEI TIKKA MASALA O HAUKAI HE RAIHI ME TE FENUGREEK, Ā, HE PARAOA ROTI I POKEA KI TE KAWAKAWA

CAJUN BUTTERNUT RISOTTO

smoked coconut | quinoa nut crumble (V) (GF)...31.00

HE RAIHI RISOTTO I TUNU KI TE PAUKENA PATA HE POLENTA I PARAIHIA ME TĒTEHI KONGAKONGA QUINOA

BUILD YOUR OWN NGĀ MĪTI

ALL SERVED WITH CAFÉ DE PARIS | HĒNEI KAI KATOA KI TE CAFÉ DE PARIS

200G AGED BEEF FILLET MĪTI KAU I KAUMATUATIA...40.00

300G AGED SCOTCH FILLET MĪTI KAU I KAUMATUATIA...45.00

250G 21 DAY AGED BEEF SIRLOIN

MĪTI KAU I KAUMATUATIA KIA 21 NGĀ RĀ TE ROA...30.00



200G BRAISED & SMOKED ROLLED PORK SHOULDER

MĪTI POAKA POKOHIWI I PAWATIA...32.00

CHOOSE ONE SAUCE Egmont honey jus | horopito jus | mushroom sauce

SIDES One...6.00

charred greens | kumara gratin | skinny fries | fried egg (2) | roast potatoes

NGĀ RAU HUAWHENUA | KEKE KUMARA | MARAMARA RIWAI | HĒKI PARAI

Extra jus...4.00

BURGERS NGĀ HANAWAITI

VENISON & BACON BURGER

cabbage slaw | skinny fries | aioli...32.00

HE HANWITI TIA ME TE POAKA KUA ĀTA TUNUA TE TIA, HE RAU WHENUA, MARAMARA TAEWA, AIOLI.

FRIED CHICKEN BURGER

gochuchang fried chicken | cabbage slaw | skinny fries | aioli...30.00

HE HANAWITI HEIHEI HE HEIHEI GOCHUCHANG ME TE KĀPETI TAPAHI, HE MARAMARA TAEWA, HE AIOLI

BUTTERNUT MUSHROOM BURGER

halloumi | skinny fries | aioli (V)...28.00

HE HANAWITI HARORE ME TE PAUKENA PATA HE MEA PARAI TE PAUKENA PATA ME TE HARORE, HE HALLOUMI ME TE MARAMARA TAEWA, HE AIOLI

SIDES HEI KINAKI

Skinny fries | aioli...13.00

Onion rings | BBQ sauce...13.00

Mini jacket potatoes | smoked cheese sauce | bacon crumb...13.00

Roasted seasonal vegetables | garlic ghee...13.00

Tandoori carrots | honey yoghurt | pesto & walnut dukkah...13.00

Roebuck Farm salad | quinoa | nut crumb...13.00

DESSERTS HE HUNENE



BANOFFEE TART

torched banana | toffee sauce...18.00

HE TART BANOFFEE, HE PANANA PARAI ME TE KINAKI TOFFEE

CARAMEL PANACOTTA

Fernglen Farm sheep milk | manuka tuile...19.00

HE MIRAKA HIPI NO TE PĀMU O FERNGLEN, HE PANEKOTE CARAMEL,
HE RARE MANUKA

WHITAKER'S DARK CHOCOLATE GANACHE

ash crumble | mandarin, rosemary sorbet (GF)...20.00

HE GANACHE NO WHITAKERS ME TE TIAKERETE KEREKERE, HE KONGAKONGA
PUNGAREHU, HE SORBET ARANEI ME TE ROSEMARY

STICKY TOFFEE PUDDING

vanilla ice cream | milk custard...19.00

HE PURINI WHAKAPIRIPIRI | HE KOKI MIRAKA & HE AHIKIRIMI VANILLA

LITTLE LIBERTY SORBET

HE SORBET NO LITTLE LIBERTY CREAMERY (V) (GF) (DF)...19.00

AFTER DINNER DRINKS

SANDEMAN FOUNDERS RESERVE PORT...14.00

SANDEMAN 10YR TAWNY PORT...17.00

AFFOGATO COFFEE...10.00

AFFOGATO COFFEE WITH LIQUEUR...15.00

LIQUEUR COFFEE...12.00

baileys | galliano vanilla | butterscotch | cointreau | kahlua | jameson

FROSTINI COCKTAIL vodka | creme de cacao white | kahlua | fresh cream...18.00

ESPRESSO MARTINI vodka | kahlua | espresso | sugar...16.00

TOBLERONE frangelico | baileys | vodka | caramel | chocolate sauce...18.00