

DINNER MENU

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



Haukai Bistro & Bar
signature dish



Haukai healthy choice

SNACKS *Kai timotimo*

HOUSE MADE RĒWENA

garlic butter...5.00ea

He rewena, he pata kariki

SMOKED EEL

toast | onion chutney...7.00ea (df)

He tōhi me te tuna pawa, he kīnaki riki

KAWAKAWA LAMB TART

cumin | lemon cream...9.00ea

He tāte reme me te kawakawa. He kīrimi rēmana me te kūmene

BEETROOT & SALMON ÉCLAIR

honey | goats cheese...9.00ea

He keke hāmana i totehia ki te rengakura me te miere

ENTREÉ *He kai hora iti*



CHICKEN & TRUFFLE PÂTÉ

toasted bread | pear chutney...24.00 (cbgf)

He pihikete witipaka i miria ki te pate heihei me te tarāwhe | He kīnaki pia



SOUP OF THE DAY

rēwena garlic bread...20.00 (v) (cbgf) (df)

Ko te hūpa o te rā, he paraoa rewena kariki

BAO BUNS

tempura prawn | chilli mayo | spring onion...26.00

He koru temepura hanawiti | He whakangao tīri | He riki koanga

BAKED BRIE

pear | apple chutney | toasted ciabatta...25.00 (cbgf)

He tīhi hukihuki | He pia | He kīnaki āporo | He tiapāta i hukia

MAINS *He kai matua*



OVATION LAMB RUMP

korma lamb belly | pumpkin...45.00 (gf)

He kumu reme i āta poipoia | He puku reme koromā | He paukena



FISH OF THE DAY

leek | spinach | celeriac | broccolini | coconut sauce...42.00 (gf)

Ko te ika o te rā || He riki roa | He kokihi | He herewī | He tēure | He kīnaki kokonati

VENISON OSSOBUCO

polenta | chilli lemon emulsion...39.00 (gf)

He tia i āta kōhuatia | He poroneta | He miru rēmana tiri

HONEY GLAZED DUCK BREAST

confit duck pancake | orange purée | potato fondant | sprouts | spiced jus...46.00 (df)

*He rakiraki i hukia ki te mīere | He panekeke rakiraki | He kīnaki ārani | He taeawa tīhi
| He otaota | He kīnaki kakara āwhiowhio*

POTATO & THYME GNOCCHI

leek | sprouts | spinach beurre blanc...39.00

He konoki taewa me te otaota | He riki roa | He otaota | He kokihi i wainatia

STEAK *Mīti Kau*

21-DAY AGED SCOTCH FILLET (300G)

burnt butter | jus...48.00 (gf)

He wahanga mīti kotimana nei e eke nei ki te 21 ngā rā te pakeke | He pata werawera | He kīnaki

CHEF'S CUT

POA

He mīti kau e kōwhiria ana e te kaitunu matua

SIDES *Ngā kai tahataha*

Seared broccoli | toasted almonds | soy sesame dressing...15.00

Roast vegetables | spinach beurre blanc...15.00

Skinny fries | aioli...15.00

Roebuck salad greens | French dressing...15.00

DESSERT *He purīni*

52% CHOCOLATE FONDANT

hazelnut ice cream | caramel...22.00

He tiakarete ponetāna 52% | He ahikirimi pīnati | He huka hukihuki



BANOFFEE PIE

banana | caramel | vanilla mascarpone...19.00

He keke ponowhē | He panana | He huka i werahia | He marekapōne whatina

SNICKERS CHEESECAKE

lemon | caramel...22.00 (gf)

He keke tīhi Snickers | He rēmana | He huka i werahia

BREAD & BUTTER PUDDING

toffee sauce | vanilla ice cream...18.00

He purīni paraoa me te pata | He kīnaki tori | He ahikirimi whatina

COCONUT RICE PUDDING BRÛLÉE

rhubarb | mango...20.00 (gf) (df)

He purīni raihi kokonati i pureireitia | He rūpapa | He raho koura



SELECTION OF SORBET

please ask your friendly waitstaff...20.00 (gf) (df)

He ahikirimi miraka kore i whiria ai

AFTER DINNER DRINKS

IMAGINATION PLUM AND BLACKBERRY LIQUEUR...15.00

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...16.00

ESPRESSO MARTINI vodka | kahlua | espresso | sugar...18.00

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