

DINNER MENU



ENTRÉE

Ngā timotimo

House-made bread | olive & rosemary butter V 12

He paraoa i pokepokea ki konei | he pata ōriwa me te rōhimeri



Kimchi & onion flatbread | parmesan V 18

He paraoa tāmi me te kāpeti piropiro | he tīhi pamerana

Fry bread | chilli cream V 15

He paraoa parai | he kīrimi tirikakā

Horopito poppadoms | onion salsa | manuka yoghurt V GF 12

He popetome horopito | he kīnaki riki | he miraka kōtētē manuka



Haukai fried chicken | sweet sesame glaze | spring onion 24

He heihei parai nā Haukai | he kohinu hāmoe tino reka nei | he riki koanga

Salt n' pepper squid | cucumber salad | lime mayo 20

He wheke i ruia ki te pepa me te tote | he kūkama huamata | he wairanu rēmana



Haukai salad of the day | peanut | mandarin | spring onion | pea shoots GF 25

Ko tā Haukai huamata o te rā | pīnati | manarini | he riki koanga me ngā rea pī kōrerohia ki ō mātou kaimahi mo te kai o te rangi

STEAK

Mīti Kau

300g beef scotch fillet | buttered Nadines | seasonal greens | port jus GF 50

300g mīti kau (Kotimana) i hōripia | he taewa (Nadines) i patapatahia | ngā huamata o te wā | He wairanu waina whero

Chef's cut of the day | buttered Nadines | port jus GF POA

Tā te kaitunu matua mīti kau i whiria ai | he taewa i patapatahia (Nadines) | he wairanu waina whero



Haukai signature dish



Haukai healthy choice

Please talk to our friendly team if you have any special dietary requirements

MAINS

Kaimatua



Smoked lamb belly | roasted eggplant | capsicum ketchup |
baked onion | goat's cheese 42

*Puku reme i pawatia | otahēki i hukihukia | he pepa i wairanutia ki te
tomato | he riki i umutaotia | he tīhi nanekoti*

Pork belly | edamame puree | orange confit fennel | soy
baked onions | anise jus DF GF 39

*Puke poaka | eramāmei kōpenupenu | karaka me te whēnere i āta paraihia |
he riki me te moi i umutaoria | he wairani anitini*

Marinated pan-fried squid | squid ink linguini | glazed
beetroot | herb emulsion | sweet tomatoes 41

*He wheke i marinitia i paraihia ki te pēne | he wheke taeārei ringihuini |
he rengakura i kiriparaihia | he ota i whakaehua | he tomato reka kē nei*



Pan fried fish | carrot & cabbage fondue | greens | tempered
yoghurt GF 40

*He ika i paraihia ki te pēne | he poroka kāpeti me te kāroti | he ota
kākāriki | he miraka kōtētē i whakamārietia*

Haukai tamarind goat curry | curry leaf rice | roti 34

*He kare nanakoti he tamarīni nā Haukai ake | he ota kare me te raihi | he
roti*

Tempura fried fish burger | chilli | gherkins | coriander |
mustard cress | fries 37

*He ika hanawiti i paraihia ki te temepura | he kakā | he kūkerene | he
kōriana | he wātakirihi māterene | he taewa parai*

Crispy chicken burger | camembert | honey | mustard cress |
fries 33

*He heihei hanawiti | he kamemera | he mīere | he wātakirihi māterene | he
taewa parai*

Cajun roasted eggplant | carrot & cabbage fondue | baked
onion | goat's cheese V 38

*He otahēki ihukia ki te karēne | he poroka kāpeti me te kāroti | he riki i
umutaoria | he tīhi nanekoti*



Haukai
signature dish



Haukai
healthy choice

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any special dietary requirements

SIDES

Ngā kai tāpiripiri

Roast vegetables truffle dressing	DF GF	16
<i>He huawhenua i hukihukia he kīnaki tarawhene</i>		
Seasonal greens olive crumble	GF	17
<i>He huamata o te wā tonu nei he ōriwa kongakonga</i>		
Buttered Perla potatoes garlic chives crispy shallots	GF	16
<i>He taewa piurara i patahia he ota haira kariki nei</i>		
Roebuck Farm salad truffle dressing	DF GF	15
<i>He huamata pāmu nā Roebuck he kīnaki tarawhene</i>		
Skinny fries cajun salt		15
<i>He taewa parai kōangiāngi nei he tote karēne</i>		

DESSERTS

Nga purini

Sentry Hill cheesecake cocoa butter mint	GF	21
<i>He keketihi Pūkākā he pata kōkere he ota mītini</i>		
 Banoffee pie dulce de leche salt mascarpone		19
<i>He keke panenōwhe he rare miraka he marekōpene tote kē nei</i>		
Tiramisu berry sorbet		22
<i>He tiramara he tiotio perepere</i>		
Date pudding 5 spice toffee vanilla bean ice cream		20
<i>He purini tānere he tōwhere me ngā namunamuā e rima he ahikirimi whatina</i>		
Strawberry & rose falooda glass noodles coconut rhubarb	DF GF	22
<i>He rōpere me te wharūna rōhi he kihu parāoa karāhe nei he kokonati he rūpapa</i>		
 Trio of sorbet	DF GF	20
<i>He tiotio takitoru</i>		

