

What is Haukai?

In te reo Māori, Haukai means a feast, a coming together to share food in abundance and celebrate community.

Traditionally, a haukai was prepared to honour guests, showing manaakitanga (hospitality, generosity, and care).



At Haukai Bistro & Bar, we embrace this tradition. Our menu is designed to celebrate the flavours of Taranaki, highlighting fresh, local ingredients and the stories of our region. Every dish is created with the spirit of haukai

To Nourish, To Connect, and To Share



TO START

MAINS

Garlic Rēwena Bread 14

Rēwena kāriki 

Maata's Fried Bread | Horopito Cream 17

Paraoa Parai Nā Māata | Kīrimi Horopito 

Steamed Edamame | Crispy Shallots | Soy 10

He ētamāme i kōhuatia ki roto i tē kiri
He riki iti hukihuki | He tōi 

8-Hour Smoked Beef Brisket Sliders
Wasabi | Pickled Onion 24

Pīhuka Kua Paoa Mo Te 8hrs / Warapi / Toroi Riki

Haukai Fried Chicken | Sweet Sesame Glaze
Spring Onion 24

He heihei hukihuki no Haukai | he mōhinuhinu
tīremi reka nei | he riki koanga

Sticky Lamb Ribs | Sesame Dill Crème Fraiche 30

Kōiwi Reme Ngingita / Kīrimi Pēkena Purapura me
Te Tira

Duck Pâté | Orange Jelly | Shallot Relish
Toasted Ciabatta 21

He pate rakiraki | he tīeri karaka | he kīnaki riki | He
tiapāta hukihuki

Salt & Pepper Squid | Chilli | Spring Onion
Kawa Kawa Mayo 22

He wheke i totehia, i pepahia | He meiō kakā

Smoked Eel on Toast | Onion Jam | Sunflower
Seeds | Lemon Parsley Mayo | Sourdough 18

Tohi Me te Tuna Paoa / Tiamu Riki / Purapura
Putirā / Kīnaki Rēmana Pāhiri / Paraoa Kawa

Mussel & Kina Frittatas | Roebuck Leaves
Miso Mayo | Lemon 20

Kūtai Me te Kina Tunu Hēki / Rau Rōpaka
Kīnaki Miso / Rēmana

Sous Vide Lamb Rump | Hangi Lamb Flap 46

Lamb Ragu Croquette | Kumara Mash
Charred Baby Onions | Pea Puree | Mint Jus

Mīti Rēme Whero / Hāngi Rēme Roharoa / Korokete
Rangu Rēme / Kōmahimahi / Korare Rikiriki / Pūrei Pī
Rau Kakara Pūri

12-Hour Freedom Farms Pork Belly | Watercress
Caramelised Parsnip | Cabbage | Bok Choy | Boil
up Reduction 40

Puku Poaka Kua Tunua Mo Te 12Hrs / Wātakirihi
Paranihi Parai Ki Te Huka / Kāpiti / Bok Choy / Hāngi
Whakapāpaku

200G Beef Schnitzel | Buttered Potatoes
Cucumber & Fennel Salad 38

Mīti Parai Pīkaramu / Pata Taewa / Huamata
Kūkama Me Te Taru Haunga

Oven Roasted Chicken Thigh | Tikka Masala
Gravy | Steamed Rice | Pickled Cabbage
Garlic Roti *(Can be Vegetarian)* 35

Heihei Tunua ki te Umu / Kīnaki Tikka Masala / Paoa
Raihi / Toroi Kāpiti / Roti Kāriki

Fish of the Day | Grilled Courgette | Summer
Tomatoes | Pea & Ham Broth | Asparagus 42

Te Ika O Te Rā / Hunuhunu Korokete / Tomato Matiti
Pī Me Te Wāmu Hupa / Āparekihi

Vegetarian Carbonara | Mushrooms | Broccoli
Kawa Kawa Butter Sauce  *(Can be Vegan)* 37

Kaponara Huawhenua / Harore / Porokari / Pata
Kīnaki Kawakawa



Vegetarian



Vegan

Allergen Advisory

While we take every care in the preparation and service of our dishes, and do our best to minimise risk, please note that our kitchen operates with shared equipment and production areas.

As such, we cannot guarantee the absence of cross-contamination of allergens. If you have any food allergies or dietary requirements, please inform our team prior to ordering and we will do our best to accommodate your needs safely.

CHOPPING BLOCK



BURGERS

300g Aged Scotch Fillet | BBQ Brisket Croquettes 58
Buttered Gourmet Potatoes | Carrot Puree
Steamed Seasonal Vegetables | Red Wine Jus

*Mīti Karawhiu Tawhito / Pōro Kāuta Mīti Poho Kau / Pata
Taewa / Pūri Kāreti / Paoa Huawhenua O Te Kaupeka
Pūri Waina Kura*

200g Grass-Fed Beef Porterhouse Steak 42
Fries | Cucumber Salad | Red Wine Jus

*Tīhi Pōtahao Mīti Kau / Rīwai Parai / Huamata
Kūkama / Pūri Waina Kura*

Chef's Cut

Tā te kaitunu matua e hiahia ai

POA

Sauces

Mushroom | Peppercorn Jus | Café De Paris Butter

SIDES

Caramelised Baby Carrots | Creamy Feta 15
Karamere Pēpe Kāreti / Kīrimi Tīhi Wheta

Gourmet Potatoes | Chive Butter

Taewa Papai / Pata Raukikini

Garlic Rēwena Bread

Rēwena Kāriki

Roast Beetroot | Honey & Horopito Dressing
Smoked Cream Cheese

*Pīti Parangunu / Kīnaki Miere Me Te Horopito
Paoa Tīhi Kīrimi*

Roebuck Leaves | Mustard & Maple Dressing

Rau O Te Roe Buck / Kīnaki Mātete Me Te Mēpou

Skin on Fries | Aioli

Kiri Ki Te Rīwai Parai / Āeore

Double Smash Burger | Cheddar Cheese 31
Micro Greens | Onions Gherkins | Fries
Aioli

*He hanawiti i tuaruahia te paoa | He tīhi
tēra | He kerkīni | He riwai parai | He aiōri*

Chicken Burger | Camembert | Honey 33
Mustard Cress | Fries

*He hanawiti heihei | He kamemeita | He mīere
He wātakarihi mātīni | He riwai parai*

Portobello Mushroom & Halloumi Burger 29
Fries | Aioli

*Harore Pōtapero Me Te Harumi Pāka / Rīwai
Parai / Āiore*

DESSERTS

Classic Crème Brûlée

He mūrei kīrimi

Mars Bar Cheesecake | Cocoa Butter 21
Mandarin Sorbet

*He keke tīhi no Matawhero | He pata koko
He tōpere manitara*

Tiramisu | Berry Sorbet

Tiramisu / Henare Hua Rākau

Sticky Toffee Date Pudding 21
Vanilla Ice Cream

*Purini Raurenga Kīkī Me Te Huka Karamere
Ahikīrimi Wanira*

Coconut Rice Pudding Arancini 18
Caramelised Corn Flakes

*Purine Kokonati Me Te Raihi / Maramara Kānga
Karamere*

Trio of Sorbet

He tōpere takitoru

