

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 16

Rēwena kāriki

Maata's Fried Bread | Whipped Goats Curd 22

Paraoa parai nā Maata / kiri kōti hipi kua wepu

Steamed Edamame | Crispy Shallots | Soy 14

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

Fried Chicken Skewer | Lemon Honey Yoghurt
Kawa Kawa Mayo 25

*Tote me te pepa Ngū / hirikakā / rikiriki / kīnaki
kawakawa*

Chicken Parfait | Local Quinoa Cracker
Chicken Skin | Balsamic Caviar | Sour Orange
Jam 23

*Pārehe Heihei / Pihikete Kinawa / Kiri Heihei / Tiamu Kawa
Arani*


Salt & Pepper Squid | Chilli | Spring Onion
Kawa Kawa Mayo 23

*Tote me te pepa Ngū / hirikakā / rikiriki / kīnaki
kawakawa*

Green Lip Mussels | Portobello | Coconut &
Chilli Broth | Roe | Ciabatta 27

*Kūtai ngutu kakariki / harore / hupa kokonati
hirikakā / roe paraoa ciabatta*

Crispy Local Carrots Cooked For 14 Hours
Whipped Feta | Chilli Oil | Puffed Quinoa 21

*Kāreti kua āta tunua / wheta kua wepu / hinu
hirikakā / kinawa pupuhi* 

Sous Vide Lamb Rump | Kawa Kawa Saag 46
Crispy Kale | Balsamic Caviar | Potato Bon
Bon

*Ramu Reme Sous Vide / Kawakawa Kāri Rau / Kēra
Pakapaka / Korokete Taewa*

Honey & Sesame Glazed Pork Belly | Pickled 42
Cabbage | Bok Choy | Puff Rice

Miere Puku Poaka / Kāpeti Whakatōtō / Raihi Pupuhi

Garlic Chicken Thigh Schnitzel | Buttered 38
Potatoes | Cos & Parmesan Salad

*Kāriki Heihei Hinitera / Pata Taewa / Huamata Kōhi
Me Te Pāmena*

Chicken Curry | Oven Roasted Chicken Thigh 39
Coconut & Cashew Nut Gravy | Steamed Rice
Pickled Cabbage | Rēwana Flatbread



*Hūhā Heihei Tunua Ki Te Umu / Kātiu Kokonati
Wairanu / Raihi Mamaoa / Kawakawa Kāri Rau /
Rēwena Papatahi (Can be vegetarian)*

Charcoal Coated Fish Of The Day | Pea 44
Velouté | Broccolini | Portobello Mushroom
Pickled Fennel

*Ika O Te Rangi / Porokoīni / Harore / Wenara
Whakatōtō*

Grilled Eggplant | Chive Mayo | Smoked Fig 37
Potato Bon Bon  (Can be vegan)

*Ārani Parai Tahu / Kīnaki Haiṗi / Piki Auahi / Korokete
Taewa*

 Vegetarian  Vegan

Allergen Advisory

While we take every care in the preparation and service of our dishes, our kitchen operates with shared equipment and preparation areas, we cannot guarantee the absence of cross contamination.

Our kitchen handles a range of allergens including tree nuts, wheat, eggs, milk, fish, crustaceans, sesame, soy, molluscs and lupin. If you have any food allergies or dietary requirements, please let our team know prior to ordering and we will do our best to accommodate you safely.



BURGERS

Smash Beef and Bacon Burger | Gherkin Mustard Mayo | Smoked Cheese Sauce Fries | Aioli 36

Mīti Pāpā Me Te Pēkana Pākā / Kīnaki Matikara Me Te Kākano Kakariki / Pawa Tīhi Wairanu Rīwai Parai / Aiori

Portobello Mushroom and Halloumi Burger | Smoked Cheese Sauce | Fries Aioli 35

Harore Me Te Harumi Pākā / Kīnaki Tīhi Auahi / Rīwai Parai / Aiori

SIDES

Gourmet Potatoes | Chive Butter 15

Taewa Papai / Pata Haipī

Caramelised Baby Carrots | Curry Leaf | Whipped Goat's Curd 15

Karamere Pēpe Kāreti / Rau Kāri / Kiri Kōti Hīpi Kua Wepu

Roast Beetroot | Horopito Yoghurt 15

Tunua Pīti / Miraka Tepe Horopito

Garlic Rēwena Bread 15

Rēwena Kāriki

Cos And Parmesan Salad | Honey Dressing 15

Huamata Kōhi Me Te Pāmipene / Kīnaki Mīere

Skin on Fries | Aioli 15

Kiri Ki Te Rīwai Parai / Āeore

FROM THE GRILL

300g Aged Scotch Fillet | Bone Marrow Celeriac Purée | Baby Onion | Cherry Jam Kale | Béarnaise 61

Mīti Karawhiu Tawhito / Pūmua Wheua / Pūri Rīwai Kareti / Riki Iti / Tere Tiamu / Keira / Ranu Bearnaise

DESSERTS

Classic Crème Bruleè 22

He mūrei kirimi

Mars Bar Cheesecake | Mango Sorbet 22

Mars Bar Kēkē Tīhi / Tōpete Māngo

Banoffee Pie | Ginger Base | Vanilla Mascarpone 22

Kopaki Pai Panana / Uptake Tinitia / Mākarapone Tinitia

Sticky Toffee Date Pudding Vanilla Ice Cream 21

Purini Raurenga Kikī Me Te Huka Karamere Ahikirimi Wanira

Apple Kawakawa Crumble | Rhubarb Gel | Ginger Crumble | Vanilla Ice Cream 21

Āporo Me Te Kawakawa Puehu / Kōkihi Rōpere Hūpē / Tinitia Puehu / Ahikirimi Whanira

Trio of Sorbet 20

He tōpere takitoru