

# RĀRANGI KAI

This menu has been thoughtfully crafted by our award-winning Szechuan-trained chef, **Priya Darshani**, bringing together the rich, smoky flavours of traditional Māori hāngī with authentic Asian influences and a touch of international flair.

Our main dishes are offered in two styles: **He Timotimo Kai** – smaller plates designed for sharing – and **Pereti Nui**, more generous full-sized plates for those wanting a meal of their own.

However you choose to dine, we hope you enjoy.

## HE TIMOTIMO KAI

## SMALL PLATES TO SHARE

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<b>Takakau   Flatbread</b>	28
Hand-rolled flatbread, accompanied by cool cumin cucumber yoghurt, babaganoush and The Sands' signature house-made hummus	
<b>Ika Romesco   Tuna Romesco</b>	36
Fresh tuna, marinated in a smoky romesco sauce, served with cucumber and avocado relish and finished with a silky herb cream	
<b>Ngā Tāko Pīwhi   Hokianga Beef Tacos</b>	36
Not your everyday tacos. Our melt-in-the-mouth hāngi-cooked beef, served Mexican-style in crispy tortillas with guacamole, house relish, and a dollop of sour cream	
<b>Rara Poaka   BBQ Pork Ribs</b>	43
Twice-cooked pork ribs, glazed in our own rich delicious barbecue sauce and served with our famous crispy onion rings	
<b>Tāmure   Grilled Snapper</b>	38
Delicately grilled snapper topped with glistening salmon caviar and fragrant kaffir lime butter sauce <i>Subject to availability</i>	
<b>Ura Kirīmi   Creamy Prawns</b>	38
Succulent prawns in a creamy garlic sauce served on warm toasted brioche	
<b>Kūtai   Chilli Lime Mussels</b>	29
Chilli-lime braised mussels in a fragrant coconut broth served with a warm garlic bread	
<b>Wheke   Salt &amp; Pepper Calamari</b>	28
Crispy salt and pepper calamari served with a zesty lime aioli	

# RĀRANGI KAI

## PĀRŌ NUI

## LARGE PLATES

<b>Motū Pīwhi   Chimichurri Steak</b>	45	GF
Charred sirloin basted in chimichurri, layered over smoked creamy potatoes, baby veges and our house jus		
<b>Kākaho Paukena   Pumpkin Cannelloni</b>	36	DF
Pumpkin & ricotta cannelloni with velvety pumpkin bisque and tomato-almond relish		
<b>Reme Whero   Chermoula Lamb Rump</b>	42	GF
Perfectly seared lamb rump, rubbed in our earthy house-made chermoula marinade, served with hāngī-cooked cauliflower puree and just a hint of mint		
<b>Ika &amp; Rīwai Pakapaka   Battered Fish</b>	37	
Golden battered fish of the day, crisp garden salad, tartare sauce and fries		
<b>Ika Hunuhunu   Grilled Fish</b>	37	
Grilled garlic-butter fish of the day with crisp garden salad and fries		
<b>Heiheī Tahu   Chargrilled Chicken</b>	39	
Chargrilled chicken with hāngī-smoked pumpkin puree, traditional stuffing and house gravy		

## KAI ĀPITI

## SIDES

<b>Huawhenua   Farmers Salad</b>	16	
Fresh seasonal greens with our tasty house dressing		
<b>Rīwai   Baby Potatoes</b>	16	
Tender baby potatoes tossed in butter and herbs		
<b>Huawhenua Reka   Gourmet Veges</b>	16	
A tasty medley of seasonal gourmet vegetables		
<b>Mapo Tofu</b>	18	DF
Silken tofu in a rich spicy sichuan sauce		
<b>Rīwai Pakapaka   Fries</b>	16	
Classic crispy fries served with ketchup, lemon pepper seasoning and garlic aioli or a lip-smacking dash of chilli		

# RĀRANGI KAI

## KAI MĀ NGĀ TAMARIKI

## KIDS

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Heiheipēka   Burger and Fries	18	DF
Southern fried chicken burger and fries		
Ika & Rīwai Pakapaka   Fish and Chips	18	DF
Classic battered fish and chips		
Wāhi Heihei & Rīwai Pakapaka   Chicken Nuggets & Chips	18	DF
Chicken nuggets and chips		
Wāhi Hōtiti & Rīwai Pakapaka   Mini Hot Dog & Fries	18	
Hot dog with a side of fries		

## PURINI

## DESSERT

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Tāte Rēmana   Citrus Tart	20
Zesty lemon and lime tart accompanied by a selection of fresh seasonal fruits and a scoop of vanilla bean ice cream	
Paherowha Huarākau   Seasonal Fruit Pavlova	20
The iconic kiwi pav with a fresh twist - a lemon curd centre. Served with passionfruit sauce and vanilla bean ice cream	
Tiakarete Reka   Chocolate Mousse	18
Our classic mousse is paired with chef's selection of seasonal fruits and a scoop of vanilla bean ice cream	
Purini Tiakarete   Chocolate fondant	20
Goopy chocolate heaven-on-a-plate, drizzled with berry coulis and topped off with a scoop of vanilla bean ice cream	

# DRINKS INU

## CHAMPAGNE

Glass Bottle

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NV Larent Perrier		195
NV Pol Roger		210
2018 Pol Roger Rose		350
2010 Dom Perignon		800

## SPARKLING

Glass Bottle

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NV Chati Prosecco 200ml Veneto		19
NV Henkell Rosé Wiesbaden, Germany		22
NV The Maker Jewel Marlborough	12	50
NV Hunters MiruMiru Brut NZ		85

## WĀINA MĀ

## WHITE WINE

### SAUVIGNON BLANC

Glass Bottle

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2023 The Maker Fluer De Lis Marlborough	12	55
2024 Babich Black Label Marlborough	14	57
2024 Matawhero Single Vineyard Gisborne	16	65
2022 Loveblock Marlborough		75
2023 Luna Estate Martinborough	18	73
2023 Te Mata Cape Crest Hawkes Bay		90

### CHARDONNAY

Glass Bottle

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2024 The Maker Knighthood Gisborne	12	55
2022 Lake Chalice Falcon Marlborough	13	60
2023 Trinity Hill Hawkes Bay	16	65
2020 Jackson Estate Shelter Belt Marlborough	19	95
2023 Ata Rangi Potiki Martinborough		105
2023 The Landing Kerikeri	25	120
2024 Te Mata Elston Hawkes Bay		140
2021 Isabel Aratoro Marlborough		295



# DRINKS INU

## AROMATIC & VARIETAL

Glass Bottle

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2024 Pegasus Bay Riesling North Caterbury	18	85
2024 Neudorf Rosies Block Moutere Albarino Nelson	22	105
2024 Gibbston Valley Red Shed Pinot Blanc Central Otago		110

## PINOT GRIS

Glass Bottle

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2023 The Maker Divinity Cross Gisborne	12	55
2023 Lake Chalice Falcon Marlborough		58
2023 Duck Hunter Marlborough, NZ	13	62
2024 Neudorf Tiritiri Nelson	16	78
2018 Gibbston Valley Gold River Central Otago	17	85
2023 The Landing Kerikeri		85
Domains Schlumberger Les Princ Abbes Alsace, France		120

## ROSÉ

Glass Bottle

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2022 Growers Market Gisborne	13	55
2023 Allan Scott Marlborough	12	58
2024 Ata Rangi Martinborough	16	75

## WĀINA WHERO

## RED WINE

### PINOT NOIR

Glass Bottle

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2021 Waipara Hills Waipara Valley	12	55
2023 Rua Central Otago	17	75
2022 Zephyr Marlborough		92
2023 Akarua Central Otago	25	107
2023 Rockburn Central Otago		130
2022 Pegasus Bay Central Canterbury		175
2022 Gibbston Valley School house Central Otago		220
2022 Ata Rangi Marlborough		260
2020 Pegasus Bay 'Prima Donna' Central Canterbury		310



# DRINKS INU

## CABERNET • MERLOT • BLENDS

Glass Bottle

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2022 Mud House Cabernet-Sauv South Australia	13	55
2022 Main Divide Merlot-Cabernet North Canterbury	16	65
2018 Babich Black Label Merlot Hawkes Bay	17	75
2016 Pask Declaration CMM Hawkes Bay		135
2023 Te Mata Estate Awatea Cabernets Merlot Hawke's Bay		150
2020 Pegasus Bay Maestro Merlot Malbec North Canterbury		180
2019 Yering Station Reserve Cabernet Yarra Valley		360

## SYRAH • SHIRAZ

Glass Bottle

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2022 Brookfields Back Block Syrah Hawke's Bay	12	62
2022 Grant Burge Miamba Shiraz Barossa	14	65
2024 Te Mata Syrah Hawke's Bay	19	79
2021 Thorne Clarke Shotfire Shiraz Barossa		85
2019 Sandalford Estate Reserve Shiraz Margaret River	20	98
2021 Trinity Hill Gimblett Gravels Syrah Hawke's Bay		120
2017 Yarra Yering Underhill Shiraz Yarra Valley		260

## DESSERT WINE

Glass Bottle

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2020 De Bortoli Botrytis Semillon New South Wales	17	80
2022 Pegasus Bay Encore Noble Riesling North Canterbury	26	130



# DRINKS INU

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## BEERS

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## WAIPIRO

### ON TAP

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Heineken 5%	12
Monteith's Hazy Alcoholic Lemonade 4.2%	13
Monteith's Apple Cider 4.5%	13
Tuatara Hazy IPA 5.7%	13
Monteith's Pilsner, Golden Lager 4.5%	14

### BOTTLED

Bottle

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Monteith's Black, Original	9
Lion Red	8
Speight's Gold Medal Ale	9
Corona	10
Steinlager	10

### NO | LOW ALCOHOL BEER

Bottle

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Heineken 0%	9
Speight's Summit 0%, Mid Ale 2.5%, Summit Low Carb	9

### WATER

Bottle

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Phoenix Sparkling 300ml	8
Voyager Still · Sparkling 500ml	12
Voyager 1Litre	18

### SOFT DRINKS

Bottle

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Feijoa & Apple, Apple, Orange & Mango	8	
Ginger Beer	8	
Lemon, Lime & Bitters	8	
Coke, Coke Zero	5	20
Lemonade, Ginger Ale	5	20
Raspberry & Lemonade	8	20

### JUICE

Glass

Jug

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Apple, Orange or Pineapple	6	20
Cranberry or Tomato	6	20



# DRINKS INU

## COFFEE

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L

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Flat White, Latte, Cappuccino, Mocha

6

7

Long Black, Americano

5

Espresso, Machiatto

5

## HOT DRINKS

M

L

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Hot Chocolate

6

7

Chai Latte Sweet

6

7

## TEA

M

L

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Classic Teas English breakfast, Earl Grey, etc.

4

5

Fruit tea Range

4

5

## EXTRAS

M

L

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Syrups Caramel, Vanilla, Hazelnut, Sugar

1

Alternative Milk Soy, Almond, Coconut, Oat

1

