

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

Takakau Salmon Flatbread	28
Hot manuka smoked salmon, layered over hand-rolled flat bread, crumbled herb feta, a dust of chili flakes and a dollop of fresh cream fraiche. Vegetarian option available \$24	
Waihara Kaimoana Seafood Laksa	30
Half shell mussels, prawns and slices of fresh snapper in a fragrant homemade laska curry broth, with vermicelli noodles and served with a warm garlic bread.	
Pīhi Poaka Schezwan & Black Pepper Caramel Bites	29
Melt-in-the-mouth pork belly bites, wok-tossed in our chef's special schezwan and black pepper caramel sauce.	
Rara Poaka BBQ Pork Ribs	33
Twice-cooked pork ribs, glazed in our own rich delicious barbecue sauce and served with our famous crispy onion rings.	
Tāmure Grilled Snapper	36
Delicately grilled topped with glistening salmon caviar and fragrant kaffir lime butter sauce. <i>Subject to availability</i>	

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PĀRŌ NUI

LARGE PLATES

Motū Pīwhi Chimichurri Steak	47
Charred sirloin basted in chimichurri, layered over smoked creamy potatoes, baby veges and our house jus.	
Reme Akitō Slow Braised Lamb Shank	48
Classic vintage red wine glazed tender New Zealand lamb shank, layered over creamy smashed buttery potatoes, wok-tossed bok choy & charred brussel sprouts, complemented by it's own rosemary jus.	
Poaka Akitō Slow Braised Pork Belly	44
Slowly simmered pork belly that melts in your mouth. Served with velvety hāngi-cooked butternut squash puree, charred baby vegetables, and a fig & tomato confit.	
Heihei Tahu Chargrilled Chicken	40
Chargrilled chicken with hāngi-smoked pumpkin puree, traditional stuffing and house gravy.	
Ika & Rīwai Pakapaka Battered Fish & Chips	40
Golden battered fish of the day, crisp garden salad, tartare sauce and fries.	
Ika Hunuhunu Grilled Fish & Chips	40
Grilled garlic-butter fish of the day with crisp garden salad and fries.	
Ura Kākāriki Thai Green Curry Prawns	44
Succulent prawns simmered in a herbaceous green curry broth with a hint of heat and coconut milk, topped with fresh lemon zest served on fluffy jasmine rice. <i>Chicken and vegetarian options available</i>	
Takai Tōtoru Trio Style Ravioli	40
A trio of spiced pumpkin, spinach & ricotta, and mixed mushroom ravioli, served in creamy pesto and marscapone sauce.	

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KAI ĀPITI

SIDES

Huawhenua Farmers Salad	18
Fresh seasonal greens with our tasty house dressing.	
Rīwai Baby Potatoes	18
Tender baby potatoes tossed in butter and herbs.	
Huawhenua Reka Gourmet Veges	18
A tasty medley of seasonal gourmet vegetables.	
Rīwai Pakapaka Fries	18
Classic crispy fries served with ketchup, lemon pepper seasoning and garlic aioli or a lip-smacking dash of chilli.	

KAI MĀ NGĀ TAMARIKI

KIDS

Heiheipēka Burger and Fries	19
Southern fried chicken burger and fries.	
Ika & Rīwai Pakapaka Fish and Chips	19
Classic battered fish and chips.	
Wāhi Heihei & Rīwai Pakapaka Chicken Nuggets & Chips	19
Chicken nuggets and chips.	
Wāhi Hōtiti & Rīwai Pakapaka Mini Hot Dog & Fries	19
Hot dog with a side of fries.	

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PURINI

DESSERT

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
Goosey chocolate heaven-on-a-plate, drizzled with berry coulis and topped off with a scoop of vanilla bean ice cream	