

Tū Te Rā is a summer celebration, aligned to the maramataka – the Māori lunar calendar. It is a time when the sun expresses optimal energy, the days are longer, and light nourishes the natural world.

This cycle brings to the fore traditions concerning the restoration of spiritual and social balance, including settling old scores, or achieving justice.

Kai (food) plays a central role in this process, whether for its healing and nourishing benefits, or as a symbolic gesture to maintain balance between communities.

Our hākari (feast) shares the plenty of summer. From pāua (abalone), kamokamo (squash), uhi (yam), taro and rīwai (Māori potato), to tītī (mutton bird) pâté, spring lamb, wagyu short rib, and kūmara (sweet potato) crème brûlée.

Pride of place are duck and kokopu (whitebait) – delicacies to our Tauhara and Ngati Tahu-Ngati Whaoa people.

Each dish is lovingly curated and prepared in ways both ancient and new - traditional hāngī (earthen oven), firepit, confited, roasted, dried and pickled techniques.

TŪ

TE

RĀ

Huarua

Pairing Menu

Wine Pairing Menu

\$65.0 per person

We proudly present a selection of premium blends from TUKU, the world's first Māori winemaker collective. TUKU offers award-winning wines that are grounded in shared values of whenua (land), whānau (family), and manaaki (hospitality).

Pā Road

Chardonnay 2020

- ✦ A refined Chardonnay with nectarine, peach, and grilled pineapple, balanced by vanilla oak and a hint of butterscotch. Silky texture with lingering notes of spice and nuts.

Manu

Marlborough Pinot Noir 2019

- ✦ A smooth Pinot Noir with ripe cherry and subtle spice aromas. Silky on the palate with a gentle finish, showcasing excellent fruit intensity and complexity.

Tiki KORO

Waipara Noble Riesling 2017

- ✦ Lush sweetness and rich complexity, this Riesling balances aromatic depth with preserved fruit notes, making it an exquisite finish to any meal.

Inu

Beverages

Bubbles

Bottle

Tohu Rewa Méthode Traditionnelle **\$85.0****Sauvignon Blanc**

Bottle

Glass

Steve Bird **\$60.0** **\$15.5**Te Pā **\$58.0** **\$14.5****Varietals**

Bottle

Glass

Steve Bird Pinot Gris **\$60.0** **\$15.5**Steve Bird Manu Rosé **\$54.0** **\$13.5**Te Pā Vineyard Riesling **\$58.0****Red**

Bottle

Glass

Steve Bird Pinot Noir **\$70.0** **\$18.0**Te Pā Pinot Noir **\$68.0** **\$17.0**Volcanic Hills Syrah **\$58.0** **\$15.0****Beer and Cider**

Glass

Mata Mānuka Golden Ale **\$10.5**Mata Chocolate Porter **\$10.5**Croucher Pilsner **\$11.5**Croucher Lowrider IPA **\$10.5**Mata Kiwifruit Cider **\$10.5**Mata Feijoa Cider **\$10.5**Steinlager Light **\$9.0**Steinlager Zero **\$9.0****Cocktails**

Glass

Boysenberry & Kawakawa Mojito **\$20.0**

✦ White rum, boysenberries,
kawakawa & mint

Lemon & Tarata Sour Cocktail **\$20.0**

✦ Vodka, Triple Sec, lemon
juice & tarata

Ti-Taha Cocktail **\$20.0**

✦ Ti-Toki liqueur, vodka,
Taha Tonic & passionfruit

Feijoa & Lime Caprioska **\$20.0**

✦ Tahu gin, feijoa, lime & mint

Inu

Beverages

Mocktails

Glass

Taha Mocktail Punch

\$13.5

- ◆ Taha sparkling tonic,
strawberry, orange & mint

Boysenberry & Kawakawa Fizz

\$13.5

- ◆ Boysenberries, kawakawa,
mint, soda

Non-Alcoholic Beverages

Glass

Taha Sparkling Tonic

\$8.0

Te Aroha Sparkling Water

\$6.5

Lemon & Te Aroha

\$8.0

Phoenix Cola

\$8.0

Phoenix Lemonade

\$8.0

Homemade Ginger Beer

\$8.0

Ti Otaota

Māori Herbal Tea

- ✦ Kumarahou, mānuka honey, homebrewed ginger beer

Kai Horotai

Forest Canapés

- ✦ Kawakawa leaf filled with sautéed prawn, shallot, garlic, chilli, lime
- ✦ Tītī (muttonbird) pâté with pickled karengo (seaweed) wakame on rewena fried bread
- ✦ Creamed pāua (abalone) with fried shallots and kowhitiwhiti (watercress)-filled vol-au-vent
- ✦ Smoked tuna (eel), beetroot, horopito, and goat cheese-filled tart

Kai Moroiti

Entrée

- ✦ Mini rēwena (Māori bread) with black truffle-infused butter
- ✦ Kokopu (whitebait) fritters with hollandaise and caramelised lemon
- ✦ Green-lip mussel hot pot with creamy garlic, piri-piri (spice), and white wine

Kai Matua

Main course

- ✦ Pārera (duck) marinated for 12 hours in star anise, rock salt, and cinnamon, then confited for a further four hours. Finished with Ruahine plum port jus and pea tendrill garnish
- ✦ Orange, walnut, and kōwhitiwhiti salad dressed with balsamic and mānuka honey, harakeke seeds
- ✦ Twice-cooked wagyu short rib
Braised for three hours in our hāngī oven, then finished over the fire pit and glazed with horopito and mānuka honey
- ✦ Hāngī lamb rump slow cooked in our earthen oven
- ✦ Hāngī vegetable baskets
- ✦ Uhi (yam), kamokamo (squash), rīwai (Māori potato), rēwena piko (bread stuffing)
- ✦ Kūmara waiporoporo and taro gratin within a kikorangi cheese sauce

Petit Fours

- ✦ Kawakawa macadamia brittle, horopito white chocolate and freeze-dried raspberry
- ✦ Pikopiko dark chocolate and pistachio, Pōhutukawa milk chocolate and almond

Whakamutunga

Dessert

- ✦ Kūmara crème brûlée with chocolate ganache
- ✦ Mini kawakawa-infused pavlovas with raspberry compote and whipped cream
- ✦ Titoki pannacotta with lemon curd

Digestif

- ✦ Negroni – Tahu Gin, Vermouth, Campari served on the rocks with orange peel garnish
- ✦ Taha Kawakawa, mānuka honey, red bitter soda and blood orange juice (non-alcoholic option)

Kai (cuisine) provenance is important to us. We proudly support Māori-owned food and beverage makers and suppliers. Artisan producers, growers, honey-makers, brewers, and wine-makers who are forging success and wellbeing for their whānau (family) and iwi (tribes), oftentimes from their tribal lands, make up the core of our suppliers.

In the case of the premium Silver Fern Farms export meats, we work through their geolocate technology to source product as close to us as possible, and from Māori-owned farms where possible.

Some of those suppliers are outlined below should you wish to know more:

Kai Cuisine

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| Manawa Honey | www.manawahoney.co.nz |
| Wagyu Short Rib Whakaue Farming Ltd. | www.ngatiwhakaue.iwi.nz |
| Manaaki Whitebait | www.whitebait.co.nz |
| Truffle Oil | www.ngatiwhakaue.iwi.nz |
| Lamb, Beef and Venison | www.silverfernfarms.com |
| Kinaki Wild Herbs | |

Inu Beverages

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| Taha Drinks | www.tahadrinks.com |
| Te Aroha Mineral Water | www.tearohamineralwater.co.nz |
| TUKU Wines | www.tuku.nz |
| Tohu Wines | www.tohuwines.co.nz |
| Steve Bird Wines | www.stevebirdwines.com |
| Te Pā Wines | www.tepawines.com |
| Pā Road Wines | www.paroadwines.com |
| Mata Beer | www.matabeer.nz |
| Tahu Gin | www.tahudrinks.com |