

Tū Te Ihi extends across the cooler months of the natural world's cycle and includes the arrival of the Matariki star cluster. Winter months are quieter for the iwi (people). Sustained by the summer kai harvested and preserved across warmer months, there are no long planting or harvest days, no migration between pā (villages), no hunting, nor warfare to command attention. Instead, we nestle around fires, find sanctuary in whare (houses), and soak in nearby ngāwha (hot springs). We are nourished by the gathering of whānau (family). Together we share ideas and dreams, we remember our ancestors, and we wānanga (learn) with our tohunga (experts). This menu pays homage to Matariki stars. Each dish is beautifully crafted and honoured with a pao, a sung karakia (prayer), as they arrive to your table. We also share two delicacies of our people of Tauhara, Ngati Tahu | Ngati Whaoa: pārerā (duck) and kokopu (whitebait). The vivid oranges, golds, greens, and blues of ngāwha at Orakei Korako and Waiotapu colour our cocktail selection.



Te Iwa o Matariki

The Stars of Matariki

Matariki	Known as mother to the constellation, Matariki is connected to health, wellbeing, and good fortune. If the cluster and the Matariki star is bright and high in the sky, it is a signal of wellbeing, peace, and good luck for observers.
Pōhutukawa	We look upon Pōhutukawa in reflection and remembrance of loved ones who have passed over the last year. Our belief is that the spirit leaves the body when a person dies, and then journeys along the pathway of spirits known as Te Ara Wairua.
Tupu-ā-nuku	Associated with food grown in the ground, this star is seen during the month of May and indicates that the summer harvest has ended, and winter is near.
Tupu-ā-Rangi	Associated with food that comes from the sky and is linked to birds. Traditionally kererū (wood pigeons) were harvested around this time. It is also connected to the harvesting of elevated foods such as berries and fruits, marking the time when winter berries can be harvested.
Waiti	Connected to fresh water and living creatures in the rivers, streams, and lakes. We look upon this star in recognition and appreciation of our fresh waters in Aotearoa (New Zealand).
Waitā	The twin of Waiti, Waitā is associated with the ocean and kaimoana (food gathered from the sea). It is also significant for its influence over tides and floodwaters.
Waipuna-ā-rangi	Meaning “water that pools in the sky”, this star is connected to the rain. We look upon this star in reflection and recognition of how all-important rainfall is to life on earth.
Ururangi	Meaning “the winds of the sky”, this star is used to forecast the nature of the wind for the year to come. Ururangi resides in the domain of Tāwhirimātea, the atua (deity) of the wind and weather.
Hiwa-i-te-Rangi	Known as the wishing star and connected to the promise of a prosperous season. We use this star to set our desires and dreams for the year ahead.

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 rooted in shared values of whenua (land), whānau (family), and manaaki (hospitality).

Tiki KORO

Hawke's Bay Chardonnay

- ✦ A refined Chardonnay with whole berry press using a Champagne cycle with no press cut. A full malolactic fermentation to add complexity and softness to the palate.

Pā Road

Marlborough Pinot Noir

- ✦ A smooth Pinot Noir with ripe cherries and stone fruits, with hints of dried herbs and mocha notes. The cherries carry through the palate, supported by doris plum and some savoury complexity.

Te Pā

Noble Sauvignon Blanc

- ✦ The palate is crisp and textural with impressions of stone fruit and lime. This wine possesses classic Awatere minerality, concentrated fruit, and a long crisp refreshing finish.

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Beverages

Bubbles	Bottle	
Tohu Rewa Méthode Traditionnelle	\$87.5	
Sauvignon Blanc	Bottle	Glass
Steve Bird	\$62.5	\$16.5
Te Pā	\$60.5	\$15.5
Varietals	Bottle	Glass
Steve Bird Pinot Gris	\$62.5	\$16.5
Manu Rosé	\$56.5	\$15.5
Te Pā Vineyard Riesling	\$60.5	
Red	Bottle	Glass
Steve Bird Pinot Noir	\$72.5	\$19.0
Te Pā Pinot Noir	\$70.5	\$18.0
Volcanic Hills Syrah	\$60.5	\$16.0
Beer and Cider		Glass
Mata Mānuka Golden Ale		\$11.5
Mata Chocolate Porter		\$11.5
Croucher Pilsner		\$12.5
Croucher Lowrider IPA		\$11.5
Mata Kiwifruit Cider		\$11.5
Steinlager Light		\$10.0
Steinlager Zero		\$10.0
Cocktails		Glass
Waiti Wave		\$20.0
✦ White Rum, Sparkling Harakeke water, Passionfruit, Lime Juice		
Waitā Waterfall		\$20.0
✦ Vodka, Manuka Honey, Feijoa Soda, Mint		
Tupuanuku Delight		\$20.0
✦ Whiskey, Kumara Syrup, Taha Tonic, Lemon Juice		
Tupuārangī Nectar		\$20.0
✦ Bourbon, Kiwifruit Juice, Manuka Honey Syrup, Cinnamon		

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Beverages

Mocktails

Glass

Matariki Starburst	\$13.5
✦ Kawakawa, Manuka Honey Syrup, Strawberries, Mint, Soda	
Hiwa-I-Te-Rangi Wish	\$13.5
✦ Feijoa, Sparkling Manuka Honey Syrup, Mint	

Non-Alcoholic Beverages

Glass

Taha Sparkling Tonic	\$8.0
Te Aroha Sparkling Water	\$6.5
Lemon and Te Aroha	\$8.0
Phoenix Cola	\$8.0
Phoenix Lemonade	\$8.0
Homemade Ginger Beer	\$8.0

Ti Otaota

Māori Herbal Tea

A tribute to Matariki

- ✦ Kawakawa and Manawa Mānuka Honey Elixir - gf vf v

Kai Horotai

Forest Canapés

A tribute to Waitā

- ✦ Kawakawa leaf filled with sauteed prawn, shallot, garlic, chilli and lime - gf df

A tribute to Tupu-ā-Rangi

- ✦ Māori style fried bread and tītī (mutton-bird) pate with pickled karengo (seaweed) relish

A tribute to Waiti

- ✦ Kokopu (whitebait) fritters with Horopito hollandaise - gf

A tribute to Tupu-ā-nuku

- ✦ Kūmara crisp with venison and beetroot jam - gf df

Kai Moroiti

Entrée

A tribute to Waitā

- ✦ Seafood chowder and mini rēwena (Māori bread) with black truffle infused butter - gf v

Kai Matua**Main course**

A tribute to Tupu-ā-Rangi

- ✦ **Pārera | Duck**
Marinated for twelve hours in star anise, rock salt and cinnamon, then comfited for a further four hours - gf df
Served with an orange, walnut and kōwhitiwhiti (watercress) salad - gf df v vg

A tribute to Tupu-ā-nuku

- ✦ **Hāngī Lamb Shank**
Lamb slow cooked in our earthen oven - gf df
- ✦ **Poaka Kanaku | Pork**
Whole pig, slow roasted for 5 hours over our open fire pit - gf df
- ✦ **Hāngī Vegetable Baskets**
Kūmara (sweet potato), parareka waiporoporo (Māori potato), pumpkin - gf df v vg and bread stuffing
- ✦ **Heirloom Baby Carrots**
With sheep's milk labneh and harakeke (flax) dukkha - gf v
- ✦ **Taro Gratin**
Taro served gratin style within a white wine bechamel sauce - gf v

Petit Fours

A tribute to Ururangi

- ✦ Kawakawa macadamia brittle - gf v
- ✦ Horopito white chocolate and raspberry - gf v

Whakamutunga**Dessert**

- ✦ Individual steamed pudding served with custard and whipped cream

Rongoā Herbal Tea Infusion

- ✦ A soothing blend of kawakawa, manuka, horopito, and a hint of lemon, crafted for warmth, wellness, and relaxation