

+ Tū Te Ihi comprises passion, feasting, performance, and celebration across a 3.5-hour dégustation of Māori culture and kai (cuisine).

+ Our story is set in the mid-1800s in a small pā (village) just south of Rotorua, Te Pā Tū. It is Winter so Tū Te Ihi celebrations have begun. There are homecomings, reunions, and as our ancestors draw closer, nostalgia too. Winter also heralds the arrival of the Matariki star cluster and welcomes the new lunar year. + Tū Te Ihi begins with the Ahi Tuku (fire ceremony), then kai horotai (canapés) and steaming tea, and fireside kōrero (conversation) in the forest. Hākari (feasting) includes ngāhau (celebration), kapahaka (performance), and a beautifully curated four course menu.

Te Ara The Journey	
1	Depart gathering place by coach
2	Arrive at Te Pā Tū
3	Ahi tuku (fire ceremony)
4	Tawa forest village
	Fireside kõrero (storytelling)
	Kawakawa tī (tea)
	Kai horotai (canapés)
5	View the hāngī (earth oven) lifting
6	Wharekai for hākari Tū Te Ihi
	(dining room for feast service)
	Complimentary rongoā —
	herbal tea infusion
	Kapahaka ngāhau
	(Māori performing arts)
7	Poroporoaki (farewell ceremony)
8	Depart village by coach
	Special dietary options available Wheelchair and child buggy accessible Dress for warmth and comfort

Rārangi Kai About the Menu

Our Tū Te Ihi four course hākari (feast) pays homage to the Matariki star cluster (Pleiades). Each dish is beautifully crafted and is honoured with a pao (a sung tribute), as it arrives to your table.

