

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 pārerā (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, confit, roasting, drying and pickling techniques.

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Huarua

Pairing Menu

Wine Pairing Menu

\$65.0 per person**Tohu****‘Rewa’ Méthode Traditionnelle****Marlborough Blanc de Blancs 2017**

- ✦ The Chardonnay grapes for this méthode traditionnelle are carefully handpicked before being lightly pressed to display lifted aromas of bright citrus fruit, crisp fresh apples, and refined touches of brioche and toasted hazelnut. Finely balanced with a touch of minerality, this wine leads to an elegant, long and crisp dry finish.

Pā Road**Marlborough Pinot Noir 2022**

- ✦ Intensely concentrated and deeply coloured, this wine reflects the great growing season. It possesses an enticing bouquet of perfumed dark fruits, smoky vanilla oak and five spice. The palate is rich and structured, with a core of ripe plum and dark cherries enveloped in layers of Christmas spice, coffee bean, and liquorice.

Ruahine**Plump Pheasant Plum Port**

- ✦ A distinctive Black Doris plum port, rich and full bodied with honey and almond characteristics.

Huarua

Pairing Menu

Non-Alcoholic Pairings

\$35.0 per person

Wai Mānuka

- ✦ Crafted by infusing Mānuka honey with a touch of lemon juice and sparkling water, Wai Mānuka provides a refreshing and revitalising non-alcoholic beverage.

Blueberry & Mānuka Fizz

- ✦ A refreshing blend of ripe blueberries and Mānuka honey, lifted with citrus and finished with sparkling water. A vibrant, floral taste of Aotearoa.

Strawberry & Kawakawa Cooler

- ✦ Vibrant and refreshing, this cooler blends the natural sweetness of fresh strawberries with the herbal warmth of kawakawa. Citrus notes lift the palate, while sparkling water brings a lively, cleansing finish. A playful yet refined expression of Aotearoa's native botanicals.

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Beverages

Bubbles	Bottle	
Tohu Rewa Méthode Traditionnelle	\$87.5	
Sauvignon Blanc	Bottle	Glass
Steve Bird	\$62.5	\$17.5
Te Pā	\$60.5	\$16.5
Varietals	Bottle	Glass
Pā Road Chardonnay	\$68.0	\$19.0
Steve Bird Pinot Gris	\$62.5	\$17.5
Te Pā Vineyard Riesling	\$60.5	
Red	Bottle	Glass
Te Pā Pinot Noir	\$70.5	\$19.0
Volcanic Hills Syrah	\$65.0	\$18.0
Beer and Cider	Glass	
Mata Mānuka Golden Ale	\$11.5	
Mata Chocolate Porter	\$11.5	
Mata Kiwi Cider	\$11.5	
Croucher Pilsner	\$12.5	
Croucher Lowrider IPA	\$11.5	
Steinlager Light	\$10.0	
Heineken 0%	\$10.0	
Cocktails	Glass	
Negroni	\$20.0	
✦ Tahu Gin, vermouth, Campari on ice		
Frozen Aperol Spritz	\$20.0	
✦ Ariki Vodka, Tohu Sparkling Wine, Aperol, orange		
Gin & Taha Tonic	\$20.0	
✦ Tahu Gin, Taha Tonic		
Peach & Vodka Soda	\$20.0	
✦ Ariki Vodka, New Zealand Peaches, Lemonade		

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Beverages

Mocktails

Glass

- Strawberry & Kawakawa Cooler\$14.0
- ♦ Strawberry, kawakawa, lemonade, mint
- Blueberry & Mānuka Fizz\$14.0
- ♦ Blueberry, Mānuka, horopito, lemonade, mint

Non-Alcoholic Beverages

Glass

- Taha Sparkling Tonic\$8.0
- Wai Mānuka\$8.0
- Atutahi Kūmarahou Lemon & Lime\$8.0
- Lemon & Te Aroha\$8.0
- Coke, Coke Zero, Lemonade\$8.0

Ti Otaota

Māori Herbal Iced Tea

- ✦ Kawakawa and Mānuka honey iced tea

Kai Horotai

Forest Canapés

- ✦ Kawakawa leaf filled with sautéed prawn, shallot, garlic, chilli, lime
- ✦ Hāngī root vegetable croquette
- ✦ Pōkai pāua – hand-folded pāua wonton
- ✦ Kūmara crisp, venison, blueberry chutney

Amuse-bouche

- ✦ Tuna sashimi, avocado mousse, wakame seaweed

Kai Moroiti

Entrée

- ✦ Assorted flavours of petite rēwena bread (Māori bread) with black truffle-infused butter
- ✦ Kokopu (whitebait) fritters with lemon emulsion sauce
- ✦ 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
- ✦ Orange, walnut, and kōwhitiwhiti (watercress) salad dressed with balsamic and Mānuka honey
- ✦ 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 hāngī, seasoned with smoked paprika, horopito, garlic, sea salt, pikopiko and basil pesto
- ✦ Hāngī vegetable baskets, pumpkin, rīwai (Māori potato), kūmara (sweet potato), and bread stuffing
- ✦ Kūmara waiporoporo (purple sweet potato), taro, and coconut gratin
- ✦ Heirloom baby carrots and labne.

Whakamutunga

Dessert

- ✦ Kūmara (sweet potato) infused crème brûlée
- ✦ Seasonal fruit platter
- ✦ Almond pralines

Rongoā

Herbal Tea Infusion

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

Guest Favour

- ✦ Pōhutukawa white chocolate and macadamia cookie

Kai (food) 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 (families) 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 Food

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

Inu Beverages

Taha Drinks	www.tahadrinks.com
Wai Mānuka	www.waimanuka.co.nz
Atutahi Drinks	www.atutahi.nz
Te Aroha Mineral Water	www.tearohamineralwater.com
Mata Beer	www.matabeer.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
Tahu Gin	www.tahudrinks.com
Ariki Vodka	www.arikispirit.com