

Tū Te Ihi

Winter Banquet Menu

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 ngāwhā (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 the Matariki star cluster. 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 inanga (whitebait).

The vivid oranges, golds, greens, and blues of ngāwhā at Orakei Korako and Waiotapu colour our cocktail selection.



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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.

Tipu-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 influences 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 winds 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.

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Kai Moroiti**Entrée**

GF bread available on request · DF and vegan butter available on request

- ✦ NZ Green Lipped Mussel Chowder
Te Whetū o Waitā
GF
- ✦ Corn Chowder
GF · DF · Veg · V
- ✦ Rēwana Bread & Kūmara Sourdough
GF · Veg · V
- ✦ NZ Black Truffle Butter
GF · Veg

Kai Matua**Mains**

All main dishes served to the table for sharing

- ✦ Horopito Braised Lamb Shank,
Minted Smashed New Potatoes
Te Whetū o Tupu-ā-Nuku
DF · GF
- ✦ Confit Duck, Plum Port Jus
Te Whetū o Tupu-ā-Rangi
DF · GF
- ✦ Piripiri & Mānuka Glazed Hāngī Chicken
Te Whetū o Tupu-ā-Rangi
DF · GF
- ✦ Harore & Venison Ragout
Mashed Orange Kūmara
Te Whetū o Tupu-ā-Nuku
DF · GF
- ✦ Kikorangi Béchamel Cauliflower Bake
Te Whetū o Tupu-ā-Nuku
GF · Veg
- ✦ Watercress Salad
Walnut, Fennel & Mandarin, Mānuka Dressing
Te Whetū o Tupu-ā-Nuku
DF · GF · Veg · Vegan with Balsamic dressing
- ✦ Hāngī Vegetable Basket
Te Whetū o Tupu-ā-Nuku
DF · GF · Veg · V
& Bread Stuffing
Veg
- ✦ Heirloom Baby Carrots, Basil & Pirita Pesto
Te Whetū o Tupu-ā-Nuku
GF · DF · Veg · V

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Kai Matua Kaiota

Vegan & Vegetarian Mains

Available on request · Please advise your host

- ✦ Corn Chowder
GF · DF · Veg · V
- ✦ Vegetable Wellington
Veg
- ✦ Roasted Brussels Sprout
- ✦ Kūmara Mash
- ✦ Cauliflower Gratin
- ✦ Cranberry Chutney
- ✦ Basil Pesto Sauce
Plus all vegan-friendly dishes from the main menu

Petit Fours

Te Whetū o Ururangi

- ✦ Kawakawa White Chocolate & Raspberry
- ✦ Horopito Dark Chocolate & Almond
- ✦ Pōhutukawa Caramel Chocolate & Mānuka Honey
- ✦ Pipiriri Milk Chocolate & Plum

Whakamutunga

Dessert

Te Whetū o Ururangi

- ✦ Apple & Feijoa Crumble
Custard & Whipped Cream
Te Whetū o Tupu-ā-Rangi
Veg · GF, DF option available on request
- ✦ Steam Pudding
Custard & Whipped Cream
Veg · GF, DF option available on request
- ✦ Vegan Apple & Feijoa Crumble
- ✦ Vegan Steam Pudding
- ✦ Coconut Ice Cream

We are proud to feature wines from Māori-owned producers — tangata whenua of this land, crafting wines that carry the values of kaitiakitanga and manaakitanga in every bottle.

A Sparkling Welcome

A glass of your choice is offered on arrival as part of your welcome

✦ **Tohu Rewa Blanc de Blancs Méthode Traditionnelle — Marlborough**

Aotearoa's first Māori-owned winery · 100% Chardonnay · Six years on lees · Fine persistent bead · Bright citrus, toasted hazelnut, creamy brioche · Long dry finish · James Suckling Top 100 NZ Wines 2024 · 94 points Cam Douglas MS

✦ **Kawakawa & Mint Sparkling — Non-Alcoholic**

House-crafted botanical Fresh kawakawa leaf, native mint, sparkling water Clean, fragrant, distinctly Aotearoa

	Glass	Bottle
White Wine	\$18	\$65

Our whites travel the breadth of tonight's hākari table —
from chowder to chicken, watercress to cauliflower

Tohu Whenua Awa Series —

Awatere Valley, Marlborough

Single vineyard · Certified sustainable · Māori-owned

- ✦ **Whenua Awa Sauvignon Blanc**
Vibrant citrus and herb · Lively acidity ·
A classic Awatere expression
- ✦ **Whenua Awa Pinot Blanc**
Elegant and textured · Stone fruit, fresh cream ·
A refined companion to the lighter mains

Te Pā Family Vineyards —

Awatere Valley, Marlborough

Māori-owned · Founding member of the Tuku collective

- ✦ **Te Pā Sauvignon Blanc**
Marlborough's aromatic signature ·
Crisp, herbaceous, generous
- ✦ **Pā Road Chardonnay**
Richer and more structured · Peach, citrus,
subtle oak · Holds its own across the full feast table

Steve Bird Wines — Central Otago

Māori-owned · Founding member of the Tuku collective

- ✦ **Steve Bird Pinot Gris**
Soft spice, stone fruit, textural body ·
A beautifully versatile choice for banquet service

	Glass	Bottle
Red Wine	\$18	\$60

Our reds are chosen for the depth of tonight's hāngī-touched meats — lamb, duck, venison, and slow-braised flavour

Tohu Whenua Awa Series —

Awatere Valley, Marlborough

Single vineyard · Certified sustainable · Māori-owned

- ◆ **Whenua Awa Pinot Noir**
Cherry, red fruit, silky tannin · Elegant Marlborough Pinot from a distinctive cool-climate site

Te Pā Family Vineyards —

Awatere Valley, Marlborough

Māori-owned · Founding member of the Tuku collective

- ◆ **Te Pā Pinot Noir**
Dark cherry, earth, fine structure · A natural companion to lamb, duck, and venison ragout

Volcanic Hills —

Hawke's Bay

- ◆ **Volcanic Hills Syrah**
Dark fruit, pepper, savoury finish · Hawke's Bay's volcanic soils bring depth and warmth. Particularly suited to the braised lamb shank and confit duck

	Each
Cocktails	\$22

Crafted for Tū Te Ihi · Both available with spirit or as a botanical non-alcoholic alternative

Ahi — Fire

- ◆ **Waitui Whiskey Smash**
Waitui 8-year single malt · Golden Bay, Aotearoa · Aged in Mānuka honey mead barrels · Horopito pepper syrup · Fresh lemon · Mānuka honey · Ice Garnished with a horopito leaf

Wai — Water

- ◆ **Kawakawa Mint Cooler**
NZ botanical gin · Kawakawa and mint syrup · Fresh cucumber · Lime juice. Topped with sparkling water · Served long over ice with a kawakawa leaf and mint sprig. Light, fragrant, and refreshing · The living counterpoint to Ahi's warmth

Beer & Cider

Each

\$11

Mata Brewery · Whakatāne, Bay of Plenty ·
Family-owned, Eastern Bay of Plenty

Mata Brewery

- ✦ **Mata Mānuka — Golden Ale**
Smooth and golden · Brewed with aromatic NZ Manuka honey · Subtle herbal notes, slight residual sweetness
- ✦ **Mata Dark Knight — Chocolate Porter**
Rich and velvety · Chocolate malts with cacao and vanilla bean · A warming winter choice
- ✦ **Mata Kiwi Cider**
Crisp and refreshing · Made from NZ apples ·
A lighter option for the feast table

**Croucher Brewing —
Rotorua**

- ✦ **Croucher Pilsner**
Clean, crisp, lightly hopped · The easy-drinking choice alongside a full banquet table
- ✦ **Croucher Lowrider IPA**
Lower alcohol IPA · Tropical hop aroma · All the flavour, lighter on the evening choice alongside a full banquet table

Low Alcohol

- ✦ **Heineken 0%**
Crisp and familiar · Full lager flavour without the alcohol
- ✦ **Steinlager Light**
Light, sessionable · New Zealand's classic lager in a lighter style

	Glass	Bottle
Premium Selections	\$20	\$80

For those wishing to mark the evening
with something exceptional

Premium Wine

- ✦ Cloudy Bay Te Koko Sauvignon Blanc — Marlborough
 Oak-fermented, complex, lingering · One of New Zealand's benchmark whites
- ✦ Trinity Hill Homage Syrah — Hawke's Bay
 Single vineyard · Bold, layered, exceptional structure · Limited production

Premium Spirits & Digestifs

- ✦ Waitui Single Malt Whiskey 8YO — Golden Bay
 Mānuka honey mead barrels · Smooth, oily finish · Caramelised pineapple, chocolate, honey. One of only a few true honey malt whiskeys in the world · Small batch, hand-numbered
- ✦ Curiosity Gin — Christchurch
 Small batch · Complex native botanicals · Served neat or over ice with premium tonic
- ✦ Aged Rum — Pacific Select
 Complementary to the apple and feijoa crumble · Ask your host for current selection

PP

Non-alcoholic Pairings

\$40

Crafted with the same intention as our wine list ·
Served in proper glassware

With The Feast

- ◆ **Horopito & Green Apple Shrub —
‘The White’**
Bright, spiced, lightly acidic · Mirrors the role
of our whites across the lighter dishes
- ◆ **Turmeric, Ginger & Kawakawa Botanical —
‘The Red’**
Earthy warmth of turmeric · Bright ginger heat · Grounded
with kawakawa depth. Deep-coloured, complex, and
without apology alongside the hāngī meats

To Close

A selection of native herbal teas —
hand-blended exclusively for Te Pā Tū

- ◆ **Kawakawa & Mānuka Leaf**
Earthy and warming · Kawakawa’s peppery depth
balanced with the gentle sweetness of mānuka
- ◆ **Horopito & Lemon Verbena**
Bright and cleansing · Native horopito pepper with a lift of
fragrant verbena
- ◆ **Harakeke & Kawakawa**
Deeply grounded · A quiet, contemplative close to the
evening
- ◆ **Kūmara Vine & Mānuka**
Subtle and earthy · A rare and distinctive blend unique
to Te Pā Tū. All teas served in ceramic with local Rotorua
honey