Huarua Pairing Menu

Tū Te Rā is a celebration of summer, aligned with the maramataka — the Māori lunar calendar. It marks a season when the sun reaches its peak energy, days stretch long, and light deeply nourishes the natural world.

Summer brings forward traditions of spiritual and social balance — actions of justice, sometimes battle, but ultimately peace. Central to this process and to our culture is shared kai.

Our grand hākari honours this seasonal abundance, weaving ancient hāngī and firepit traditions with modern culinary artistry. Every dish and beverage is curated with love, sourced directly from our closest indigenous and artisanal producers.

Taking pride of place is pārera, a revered delicacy to our Tauhara and Ngāti Tahu-Ngāti Whaoa people. Chef Josh presents this treasure in two forms: a fine kai horotai terrine, and a rich, tender confit main.

TŪ TE RĀ

Huarua Pairing Menu

Wine Pairing Menu
$65.0 per person

Māori-produced wines are the stars of our wine pairing menu

Tiki KORO
Méthode Traditionnelle Blanc de Blanc

- The chardonnay grapes for this méthode traditionnelle are carefully hand-picked before being lightly pressed to display lifted aromas of crisp apple, white peach and subtle floral notes. Fresh acidity and a gentle savoury richness lead to a long, refined finish.

Te Pā
Sauvignon Blanc

- The 2025 Te Pā Marlborough Sauvignon Blanc delivers on all the hallmark traits that Marlborough Sauvignon is famous for: intense aromatics, fresh fruit flavours and a juicy, lingering acidity.

Pā Road
Pinot Noir

- 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 spices.

Negroni

- A perfectly balanced blend of Māori-produced Tahu gin, sweet vermouth, and campari, stirred over ice and finished with a twist of orange. Bitter, botanical and subtly sweet, with a smooth, lingering finish.

Non-Alcoholic Pairing Menu
$35.0 per person

Aotearoa's freshest fruits hero our non-alcoholic pairing menu

Kiwifruit & Kawakawa Miru (Fizz)

- Kiwifruit · Kawakawa Syrup · Lime · Soda
  Light, fragrant and distinctly Aotearoa.

Boysenberry & Mānuka Miru (Fizz)

- Boysenberry Syrup · Lemon · Fresh Mint
  A warm-edged sip for a cool summer evening.

Peach & Lime Miru (Fizz)

- Juicy Peach · Fresh Lime · Sparkling Water
  Soft, fragrant, fruit balanced with a bright citrus lift.

Inu Beverages

Bubbles

	Bottle
Tohu Rewa Méthode Traditionnelle	$85.0

Sauvignon Blanc

	Bottle	Glass
Steve Bird	$65.0	$18.0
Te Pā	$80.0	$20.0

Varietals

	Bottle	Glass
Steve Bird Pinot Gris	$65.0	$18.0
Pā Road Chardonnay	$65.0	$18.0
Tiki KORO Chardonnay	$80.0	$20.0
Tohu Pinot Blanc	$80.0	$20.0
Tiki KORO Pinot Noir Rosé	$65.0	$18.0
Te Pā Vineyard Riesling	$65.0	

Red

	Bottle	Glass
Tiki Pinot Noir	$65.0	$18.0
Tohu Pinot Noir	$80.0	$20.0
Huntress Syrah	$80.0	$20.0

Beer and Cider

	Glass
Mata Mānuka Golden Ale	$11.0
Mata Chocolate Porter	$11.0
Croucher Pilsner	$11.0
Croucher Lowrider IPA	$11.0
Mata Kiwifruit Cider	$11.0
Steinlager Light	$11.0
Heineken Zero	$11.0

Non-Alcoholic Beverages

	Glass
Taha Sparkling Tonic	$8.0
Te Aroha Sparkling Water	$8.0
Lemon & Te Aroha	$8.0
Coke, Coke Zero, Lemonade	$8.0
Orange Juice	$8.0
Apple Juice	$8.0

Inu Beverages

Signature Cocktails

Each poured with spirit, or crafted as a non-alcoholic alternative on request

Waitui Whiskey Piru (Whiskey Sours) $22.0

- Waitui single malt whiskey · fresh lime · homemade Mānuka honey simple syrup · egg white.

  Māori-produced Waitui whiskey, aged in barrels that once held Mānuka honey mead. Smooth and golden.

Margarita $22.0

- Kiwi Spirit Tequilana · Tangelo Liqueur · fresh lime · homemade Mānuka honey simple syrup.

  An Kiwi take on the classic Margarita with Aotearoa-produced Tequilana, Tangelo Liqueur, homemade Mānuka honey, simple syrup and fresh lime.

Espresso Martini $22.0

- Our version of the classic espresso cocktail – New Ground espresso coffee · simple syrup · coffee liqueur.

  Bold, rich, and sweet, blending the deep bitterness of fresh espresso with the sugary, vanilla-and-caramel notes of coffee liqueur.

Gin & Kawakawa Tonic $22.0

- Tahu gin · homemade kawakawa simple syrup · fresh lime · soda.

  Māori-produced Tahu gin stars in this refreshing botanical spritz featuring the native flavours of kawakawa, balanced with bright citrus and a crisp finish.

Boysenberry & Mānuka Pinu (Smash) $22.0

- Kiwi Spirit vodka · boysenberry liqueur · lemon · muddled fresh mint.

  A refreshing blend of Māori-produced Ariki vodka, boysenberry liqueur, fresh lemon and muddled mint. Bright, vibrant, and perfectly balanced.

Non-Alcoholic

Aotearoa's freshest fruits hero our non-alcoholic menu

Kiwifruit & Kawakawa Miru (fizz) $14.0

- Kiwifruit · kawakawa syrup · lime · soda

  Light, fragrant, distinctly Aotearoa

Boysenberry & Mānuka Miru (fizz) $14.0

- Boysenberry syrup · lemon · fresh mint · soda

  A warm-edged sip for a cool summer evening

Tī Otaota
Māori Herbal Tea

- Cold-pressed Kānuka, Tātāramoa Ōku tea, infused with Manawa Honey Pua-ā-Tāne
  GF · DF · Veg · V

Kai Horotai
Forest Canapés

- Kawakawa leaf filled with sautéed prawn, shallot, garlic, chilli, lime
  GF · DF
- Pōkai pāua (abalone) – hand-folded pāua wonton
- Coastland kina (sea urchin) mousse on toasted rēwena, pickled shallots
  DF
- Pārera (duck) terrine, reduced port, pickled plum sauce on lavosh
  DF (GF available on request)

Kai Moroiti
Entrée

- Rēwena pull-apart brioche loaf, fermented mustard and kawakawa butter
  Veg
- Tuangi (cockles) steamed over fire, native pikopiko, wai rēmana (lemon water) and white wine reduction
  GF

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
  GF · DF
- Orange, walnut, and kōwhitiwhiti (watercress) salad dressed with balsamic and Manawa Mānuka honey
  GF · DF · Veg · Vegan with a Balsamic Dressing
- Twice-cooked Ngāti Whakaue farmed wagyu short rib. Braised overnight for 15 hours, then finished over the fire pit and glazed with horopito and Mānuka honey and served with truffle pomme purée
  GF
- Kūmara waiporoporo (purple sweet potato), taro, and coconut gratin
  GF · Veg (DF option available)
- Fire-roasted baby heirloom carrots, kopakopa (broadleaf plantain) with a romesco sauce
  GF · DF · Veg · V
- Pāwhara Huawhenua – fire-charred seasonal vegetables with a white balsamic, horopito and chive vinaigrette
  GF · DF · Veg · V
- Slow hāngī-cooked reme (lamb) shoulder, karengo (seaweed) served with fresh pea and mint purée and lamb jus
  DF (GF option available)
- Hāngī vegetable baskets, pumpkin, rīwai (Māori potato), kūmara (sweet potato)
  GF · DF · Veg · V
- Hāngi bread stuffing
  Contains Gluten and Dairy
- Chargrilled over open fire heihei (chicken), pomegranate and honey glaze
  GF · DF

Whakamutunga
Dessert

- Whittaker’s chocolate nemesis, pihikete (biscuit) crumble, raspberry, kawakawa tuile and pōhutukawa snow
  GF option available without crumble

*** Wine pairing available for $65.0 per person – just ask your kaimahi (wait staff)**

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
Cuisine

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