

## RĀRANGI KAI | LUNCH MENU

11am- 4pm

### HINEATATŪ-GUARDIAN OF THE DAWN | PARAKUIHI-All day breakfast

#### HĒKI KAKATO | EGGS BENEDICT WITH HOROPITO HOLLANDAISE-gf

Served on our signature hāngi hash

Florentine – spinach	16-
Māori – smoked fish	17-
Pacific – corned beef	17-
Benedict – bacon	17-
Royale – salmon, kawakawa & manuka honey smoked	19-

#### WAFFLES

Bacon, fresh banana, candied nuts, raspberry mascarpone	14-
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### TŪMATAUENGA - GUARDIAN OF WAR, HUNTING, FISHING & AGRICULTURE

#### MĀORI FLATBREAD HĀNGI PIZZA

House smoked chicken, kumara, stuffing, cabbage, cheese and aioli

14-

#### POAKA WHAKAPAOA HŪHUNUĀ | HONEY BOURBON PORK RIBS

Half kilo of sweet and sticky twice cooked pork ribs in a honey and bourbon sauce with a fresh lemon coleslaw (GF+DF)

22-

#### HĀNGI | OUR MODERN CAFÉ VERSION

House smoked pork belly, chicken drum, kumara, stuffing, cabbage and watercress served with rewana bread and gravy

22-

#### PARĀOA WHAKAPIPI MITI HEIHEI | CAESAR BURGER (GF on request)

Toasted Turkish bread, crisp lettuce, Caesar dressing, poached chicken thigh, bacon, soft fried egg and shaved parmesan

18-

+Small Fries 5-

#### HANAWITI MITI KAU | STEAK SANDWICH (DF) (GF on request)

Toasted sourdough, chunky gherkin mayonnaise, baby rocket, MR sirloin, portabello mushrooms, and caramelised onion

21-

+Small Fries 5-

### TANGAROA – GUARDIAN OF THE SEA, RIVERS, LAKES

#### HANAWITI KAIMOANA | SEAFOOD SANDWICH (GF on request)

all served on white bread with watercress and horopito and garlic butter

-Paua fritter 20-

-Mussel fritter 15-

-Whitebait fritter 20-

#### IKA O TE RĀ | FISH OF THE DAY (DF)

Beer battered market fish, fresh summer coleslaw, fries, house tartare, lemon

23-

#### KŪKUTAI | MUSSEL POT (GF on request)

1kg of steamed Marlborough sounds mussels in a citrus broth with fresh chilli and ginger, thick cut garlic sourdough

22-

#### KONO KAIMOANA | PRAWN (GF+DF)

Grilled sriracha and garlic prawns with a fresh summer coleslaw, lemon

22-

#### IKA MATA | RAW FISH (GF+DF)

Made to order raw fish with coconut sauce, tomato, capsicum, red onion finished with a fresh summer salad

18-

### RONGOMATĀNE – GUARDIAN OF CULTIVATED FOODS

#### MANGA | VEGAN PLATE

Roasted seasonal dukkah vegetables, beetroot hummus, paprika chips add halloumi OR tofu

18-

5-

#### RĪWAI | FRIES Beer battered fries, aioli

9-

#### RĪWAI | SHOESTRING Smoked paprika salt and cajun mayonnaise

9-

#### RĪWAI | KŪMARA Kūmara fries, sour cream and sweet chilli sauce

9-

## NGĀ INU | BEVERAGES

### NGĀ KAWHE | HAVANA

Lge-5.3- Reg-4.5-

Mōwai   Flat White	Rāte   Latte
Kaputino   Cappuccino	Moka   Mocha
Tiakarete Wera   Hot Chocolate	Rāte Chai   Latte
Amerikano   Americano (3.5)	
Pango Poto   Short Black (3.5)	
Pango Roa   Long Black (3.5)	
Piccolo   Macchiato   Vienna (3.8)	



### NGĀ TĪ | TEAS

4.50-

Sencha (Green)	NZ Breakfast	Earl Grey
Berrylicious	Kawakawa/Ginger	Peppermint

### NGĀ INU WERA | HOT BEVERAGE

5-

Lemon, Honey, Ginger	Blackcurrant & Honey
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### NGĀ TĪ MĀTAO | ICED TEA

6-

Blueberry Green Tea	Peach Black Tea
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### NGĀ INU MATAO | ICED DRINK

7-

Iced Chocolate	Iced Mocha	Iced Coffee
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### NGĀ INU MATAO | ICED DRINKS

#### Milkshakes – with ice cream

8-

Chocolate	Banana	Strawberry
Salted Caramel	Lime	Mango
Caramel	Raspberry	Vanilla

#### Smoothie – DF

7-

**Banana & Berry** (df) – Banana, Berry, Apple

**Green** (df) – Spinach, Apple, Mint, Lemon and Kiwifruit

### NGĀ INU URUTAPU | ORGANIC

5-

Blackcurrant	Peach	Feijoa
Boysenberry	Orange & Mango	Raspberry

### NGĀ WAI HUARĀKAU | JUICES

5-

Orange	Pineapple	Apple
Tomato	Cranberry	Kiwifruit

### NGĀ INU HUKA | SOFT DRINKS

Taha – Honey, Ginger & Kawakawa Tonic 5-

Coke Zero, Diet Coke, Coke (bot) 4.5-

Ginger Beer, Lemon Lime & Bitters, Coke 500ml jug 5-

Foxtan Fizz - Kola, Lime, Rasp, Creaming Soda 4.5-

## TĀHEKE PIA | TAP BEER

TIGER (5%) \$12 (G) | \$22 (JUG)

MONTEITHS APPLE CIDER (4.5%) \$10 (G) | \$20 (JUG)

MONTEITHS PALE ALE (4.75%) \$11 (G) | \$22 (JUG)

MONTEITHS PILSNER (5%) \$10 (G) | \$20 (JUG)

EXPORT 33 (4.6%) \$10 (G) | \$20 (JUG)

BLACK DOG BONEYARD (5.9%) \$11 (G) | \$22 (JUG)

BARBER (5%) \$11 (G) | \$20 (JUG)

### PIĀ | BEER

TUTŪ Cider (500ml) (5%) 14-

In Māori, being a 'little Tutū' is a colloquial term for being cheeky and mischievous.

Tutū cider is the younger, sprightlier sibling of the Kono beverages family.

ORA NZ Beer (5%) 10-

In Ora Ale, kawakawa partly replaces hops. This gives the beer its delightful refreshing, naturally smooth accent. Moreover, the beer foams less because of kawakawa, enhancing drinking pleasure

SOL (4.5%) 9-

SOL BUCKET (x4) 30-

HEINEKEN (5%) 9-

MONTEITHS SERIES APA (5%) 9-

MONTEITHS BLACK (5.2%) 9-

STEINLAGER PURE 9-

HEINEKEN LIGHT 8-

### PIĀ | GARAGE PROJECT ON ARO

GARAGE PROJECT – “HĀPI DAZE” (Pale Ale) 10-

Sessionable in strength, bright golden in colour, notes of grapefruit, nice snappy finish

GARAGE PROJECT – “GARAGISTA” (IPA) 10-

Double dry hopped, resulting in tropical, resin, pine flavours; firm yet balanced bitterness.

### NGĀ WAIPIRO | SPIRITS

-Gordons Gin, Bourbon, Bacardi, Rum, Vodka 9.5-

-Ariki Gin, Baileys, Canadian Club, Jack Daniels 10-

-Jägermeister & Red Bull, 14-

-Tequila-Shot, 12-

### NGĀ WAIPIRO | HOUSE COCKTAILS

#### SINGAPORE SLING (20)

Gin, cointreau, benedictine, lime juice, angostura bitters and pineapple juice.

#### ESPRESSO MARTINI (17)

Vodka, kahlua, espresso short.

#### TOBLERONE (18)

Bailyes, kahlua, frangelico, milk and chocolate syrup.

#### MARGARITA (19)

Tequila, cointreau and lime juice.

#### MARTINI (18)

Gin, dry martini.

#### MAI TAI (20)

Spiced rum, triple sec, grenadine, lime juice, pineapple juice and orange juice.

#### MOJITO (18)

White rum, mint leaves, fresh lime and soda water.

#### ILLUSION (18)

Vodka, midori, lime, pineapple juice.

## He kai o te po – Evening Menu

AVAILABLE FROM 4PM

<b>MĀORI FLATBREAD HĀNGI PIZZA</b>	14-
House smoked chicken, kumara, stuffing, cabbage, cheese and aioli	
<b>KONO KAIMOANA   PRAWN SKEWERS (GF+DF)</b>	28-
Grilled sriracha & garlic prawn skewers, fresh summer coleslaw, lemon	
<b>HANAWITI KAIMOANA   SEAFOOD SANDWICH (GF on request)</b>	
served on white bread with watercress and a horopito, garlic butter	
-Paua fritter	20-
-Mussel fritter	15-
-Whitebait fritter	20-
<b>KŪKUTAI   MUSSEL POT (Gluten free option available)</b>	22
1kg of steamed Marlborough sounds mussels in a citrus broth with fresh chilli and ginger and thick cut Garlic sourdough	
<b>POAKA WHAKAPOA HŪHUNUĀ   HONEY BOURBON PORK RIBS (gf)</b>	22-
Sweet and sticky twice cooked pork ribs in a honey and bourbon sauce, fresh lemon coleslaw	
<b>MĪTI POAKA   SOFT PULLED PORK TACOS x2</b>	17-
Slow cook pulled pork with fresh summer coleslaw and lemon	
<b>MĪTI KAU   BEEF MEATBALLS x8 (halal)</b>	15-
Oven baked beef meatballs glazed in a hoisin, garlic, ginger sauce	
<b>KETE KAIMOANA   SEAFOOD BASKET</b>	25-
Crumbed hoki bites, crumbed mussels, prawn twisters and salt and pepper squid served with house made tartare sauce	
<b>MĪTI HEIHEI   CHICKEN WINGS (GF)</b>	15-
Sticky honey and soy chicken wings with lemon	
<b>ORIWA   OLIVES (GF on request)</b>	12-
Warm marinated olives, basil pesto, sundried tomato pesto, toasted Turkish sticks	
<b>TĪHI   BAKED BRIE (GF on request)</b>	21-
Dried cranberry and pecan baked brie, fresh fruit, crackers	
<b>RĪWAI   FRIES</b> Beer battered fries, aioli	9-
<b>RĪWAI   SHOESTRING</b> smoked paprika salt and cajun mayonnaise	9-
<b>RĪWAI   KŪMARA</b> Kūmara fries, sour cream and sweet chilli sauce	9-

## NGĀ WĀINA | WINES

### WĀINA WHERIKO | SPARKLING

Lindauer Brut Nv	10- (g)	40- (bot)
Rewa Blanc De Blanc	13- (g)	50- (bot)
Veuve	75- (375ml bot)	120- (bot)

### WĀINA | SAUVIGNON

	125ml	250ml	Bot
<b>Tohu (Marlborough)</b>	9-	17-	40-
Displays aromas of passionfruit, fresh citrus, and currant-leaf on the nose. The concentrated palate is layered with sweet tropical fruit and herbal.			
<b>Duck Hunter (Marlborough)</b>	9.50-	18-	45-
Bursting with aromatics of ripe passion fruit and fresh citrusy flavour. Finishes well with peachy sweetness and lingering fresh acidity.			

<b>Zephyr</b>	10.50	19-	50-
Display aromas of snow pea, white grapefruit. Finishes well with lemongrass and rock melon on the palate.			

### WĀINA | CHARDONNAY

	125ml	250ml	Bot
<b>Tohu (Gisborne)</b>	9-	17-	40-
Chardonnay displays vibrant aromas of stone fruit and melon, complemented with subtle hints of creamy butterscotch and toasted nuts. Medium bodied and elegantly textured.			

<b>Ara (Marlborough)</b>	9.5-	18-	45-
Display aromas of snow pea, white grapefruit. Finishes well with lemongrass and rock melon on the palate.			

<b>Lake Chalice (Marlborough)</b>	9.5-	18-	48-
Elegant and medium bodied. Aromas of ripe lemon with a touch of spicy oak.			

<b>Ngā Waka (Martinborough)</b>	12-	20-	50-
A rich, complex Martinborough Chardonnay showing intense ripe stone fruit flavours underpinned by subtle oak, malolactic and barrel fermentation characters			

### WĀINA | PINOT GRIS

	125ml	250ml	Bot
<b>Tohu (Marlborough)</b>	9-	17-	40-
This Pinot Gris from Nelson displays bright aromas of pear-drop, stone fruit and a touch of fresh citrus. On the palate displays crisp flavors of red apple, juicy ripe pear, integrated with finely balanced acidity.			

<b>Tupari (Awatere Valley)</b>	10-	18-	47-
Tupari Pinot Gris is dry, richly flavoured and mouth filling. Distinguishing ripe pear, ginger and bread crust note.			

### WĀINA | RIESLING

	125ml	250ml	Bot
<b>Giesen (Marlborough)</b>	9-	17-	45-
Giesen Riesling displays the striking notes of citrus blossom, lime and sweet mandarin aromas. On the palate juicy sweetness and balance between dry and refreshing acidity.			

<b>Jackson Estate Dry (Marlborough)</b>	11-	19-	50-
Refreshing aromas of ripe apricot. The apricot notes follow through and are accompanied by crisp apple on the palate, with a lingering hint of warm summer florals.			

### WĀINA | PINOT NOIR

	125ml	250ml	Bot
<b>Tohu Pinot Noir (Marlborough)</b>	9-	17-	45-
A deep ruby hue in the glass, this Awatere Valley Pinot Noir displays complex layers of cherry, plum and bright floral notes, with underlying hints of wild thyme, spicy French oak.			

<b>Duck Hunter Pinot Noir (Marlborough)</b>	10-	18-	45-
Aromatics of ripe cherry with a smoky oak complexity. Full bodied cherry flavor, good depth and smooth tannins, a lingering savoury finish.			

### WĀINA | ROSE

	125ml	250ml	Bot
<b>Aronui Rose (Marlborough)</b>	9-	17-	45-
This single vineyard Pinot Rosé is layered with sweet aromas of redcurrant, pomegranate and rose petal. Elegantly structured, this wine has a distinctive palate of ripe summer berries, fresh cherries and an underlying subtle creaminess.			

### WĀINA | RED VARIETALS

	125ml	250ml	Bot
<b>Tohu Merlot (Hawkes Bay)</b>	9-	17-	45-
Black fruit and dark plum aromas seamlessly blend with subtle spicy notes in this rich & concentrated Hawkes Bay Merlot. On the palate flavours of blackberry, cassis & subtle hints of dark cocoa			

<b>Brookfields Cabernet Sav (Hawkes Bay)</b>	11-	19-	50-
This Ohiti Estate Cabernet Sauvignon is an intensely dark vibrant wine which has a rich aroma, showcasing blackberry, boysenberry, spice, dried herbs, oak and vanilla, with a hint of tobacco in the background. The palate is full and flavorsome			

<b>Pask Cabernet Merlot Malbec</b>	12-	20-	60-
Dark fruits combine cherries, blackcurrants & fruit cake. Baking spices, cedar wood & smoke. Full bodied in the mouth, bold tannins. Dark berry fruits, especially cassis flavours linger, with earthy & pepper spice notes.			

ALL WINES ARE FROM SUSTAINABLE  
NZ VINEYARDS

# RAUMATI RĀRANGI KAI

## SUMMER MENU

### KARAKIA KAI

Nā ngā Atua , i homai ngā kai  
Rongomatāne, Tāne mahuta,  
Haumia tiketike, Tangaroa  
Kia ora, kia ora,  
Whakamaua ki a tina (tina)  
Haumi e, hui e, tāiki e!

This food has been given to us by the Atua  
Rongo, guardian of kumara and peace  
Tāne, guardian of the forest,  
Haumia, guardian of cultivated foods  
Tangaroa, guardian of the sea,  
We give thanks, we give thanks  
And feast together as one!

# Karaka cafe

[www.karakacafe.co.nz](http://www.karakacafe.co.nz) | 04 916 8369

OPEN 7 DAYS

