

## PARAKUIHI | BREAKFAST

(available from open - 11am)

IF SEATED OUTSIDE, PLEASE PLACE YOUR ORDERS AT OUR CAFE COUNTER OR BAR AREA - Kia ora

### HINEATATŪ

#### GUARDIAN OF THE DAWN/MORNING

#### PEKENA ME HEKI PARAOA | BACON & EGG BUTTY (12)

Two free range, fried eggs & bacon served between sour dough with tomato relish

#### HĒKI KAKATO | EGGS BENEDICT (GF) Our signature hāngi hash (smoked root vegetables – reka!), topped with our horopito hollandaise

Florentine – Spinach	(16)
Māori – Smoked Fish	(17)
Pacific – Corned Beef	(17)
Benedict – Bacon	(17)
Royale – Lemon Pepper House Smoked Salmon	(19)

#### PARĀOA PARAKUIHI | REWENA BRUSCHETTA (17)

-Classic slow cooked beef mince with fresh chives topped with a soft poached egg (df)

#### PARĀOA MANŪA | VEGAN REWENA BRUSCHETTA (14)

Thyme & garlic forest mushrooms, balsamic glaze, herbs, sliced avocado

#### PATAHUA | MUESLI (V+ GF) (11)

-Mixed berry smoothie, toasted honey muesli, summer fruits

#### WAFFLES

-Bacon, fresh banana, candied nuts, raspberry mascarpone (14)

-Fresh summer fruits with citrus natural yoghurt & toasted nuts (12)

#### HUAWHENUA PARAKUIHI | BREAKFAST SALAD (18)

- Smoked salmon & watercress, finished with caramelised onion, fried capers and a soft poached egg

#### HĒKI | EGGS ON TOAST (9)

Free range eggs your way, served on sour dough, 5 grain or gluten free toast

#### Add on's each (5-)

Bacon (gf); Salmon (gf); Smoked Fish (gf/df); Spinach (gf/df); Corned Beef; Tomato (fresh or cooked); Avocado (gf/df)

#### TAUPAEPĀE KAI | IF YOU CAN'T STAY, TAKE IT AWAY

Scones, muffins, cakes, slices and a great range of fresh salads and savoury items are available at our cabinet. Please take a look.

#### NGĀ KAWHE | HAVANA COFFEES Lge (5.3)- Reg (4.5)

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

#### NGĀ TĪ | TEAS (4.5)

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

#### NGĀ INU WERA | HOT DRINKS (5)

Lemon, Honey, Ginger Blackcurrant & Honey

#### NGĀ TĪ MĀTAO | ICED TEA (6)

Peach Black Tea Blueberry Green Tea

#### NGĀ INU MĀTAO | ICED DRINK (8)

Milkshakes – with ice cream

Chocolate;	Banana;	Strawberry;
Mango;	Salted Caramel;	Lime;
Raspberry;	Vanilla;	

#### Iced Drinks – with ice cream (7)

Iced Chocolate; Iced Mocha; Iced Coffee;

#### Smoothie – DF (7)

- Banana & Berry - Apple Juice  
- Green- Spinach, Apple, Lemon, Mint & Kiwifruit Juice

#### NGĀ INU URUTAPU | JUICE APPLE BASED (5)

Blackcurrant	Peach	Feijoa
Orange & Mango	Boysenberry	Raspberry

#### NGĀ WAI HUARĀKAU | JUICE (5)

#### NGĀ INU HUKA SOFT DRINKS from (5)

## RĀRANGI KAI | LUNCH MENU

(available from 11am- 4pm)

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### HINEATATŪ

#### GUARDIAN OF THE DAWN/MORNING

#### PĒKENA ME HEKI PARĀOA | BACON & EGG BUTTY

Bacon & fried egg butty with house relish on a sour dough bread 12-

### TŪMATAUENGA

#### GUARDIAN OF WAR, HUNTING, FISHING & AGRICULTURE

#### MĀORI FLATBREAD HANGI PIZZA

House smoked chicken, kumara, stuffing, cabbage, cheese and aioli 14-

#### 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 +Small Fries 5- 18-

#### POAKA WHAKAPOAO 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-

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

Toasted sourdough, chunky gherkin mayonnaise, baby rocket, MR sirloin, forest portabella mushrooms, and caramelized onion +Small Fries 5- 21-

### 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-

-Whitebait fritter 20-

#### IKA O TE RĀ | FISH OF THE DAY

Beer battered market fish, fresh summer coleslaw, fries, house made tartare, lemon 23-

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

1kg of steamed Marlborough sounds mussels in a citrus broth with fresh chilli and ginger, and thick cut Garlic sourdough 22-

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

Grilled sriracha and garlic prawns with a fresh summer coleslaw, lemon 22-

### RONGOMATĀNE

#### GUARDIAN OF CULTIVATED FOODS

#### MANGA | VEGAN AND VEGETARIAN OPTIONS

We have a delicious range of fresh salads, including vegetarian, vegan, gluten free, dairy free options available in our cabinet area until 3pm daily. Head on over to take a look at our offerings.

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

9-

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

9-

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

9-



IF SEATED OUTSIDE, PLEASE PLACE YOUR ORDERS INSIDE AT THE CAFÉ OR BAR COUNTERS.

## HE KAI O TE PO - EVENING MENU

available from 4pm only

IF SEATED OUTSIDE, PLEASE PLACE YOUR ORDERS AT OUR CAFE COUNTER OR BAR AREA - Kia ora

<b>MĀORI FLATBREAD HĀNGI PIZZA</b>	14-
House smoked chicken, kumara, stuffing, cheese and aioli	
<b>KONO KAIMOANA   PRAWN (GF+DF)</b>	22-
Grilled sriracha & garlic prawn, fresh summer coleslaw, lemon	
<b>HANAWITI KAIMOANA   SEAFOOD SANDWICH (GF on request)</b>	
served on sliced bread with watercress and a horopito, garlic butter	
-Paua fritter	20-
-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>MANGA ITI   VEGAN BITES x5</b>	13-
Mint and coriander falafel with dukkah and hummus (gf)	
<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, salt & pepper squid served with house made tartare sauce	
<b>MĪTI HEIHEI   CHICKEN WINGS x3 (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
Tohu (Marlborough)	9-	17-	40-
Duck Hunter (Marlborough)	9.50-	18-	45-
Zephyr	10.50	19-	50-

### WĀINA | CHARDONNAY

	125ml	250ml	Bot
Tohu (Gisborne)	9-	17-	40-
Ara (Marlborough)	9.5-	18-	45-
Lake Chalice (Marlborough)	9.5-	18-	48-
Ngā Waka (Martinborough)	12-	20-	50-

### WĀINA | PINOT GRIS

	125ml	250ml	Bot
Tohu (Marlborough)	9-	17-	40-
Tupari (Awatere Valley)	10-	18-	47-

### WĀINA | RIESLING

	125ml	250ml	Bot
Giesen (Marlborough)	9-	17-	45
Jackson Estate Dry (Marlborough)	11-	19-	50-

### WĀINA | PINOT NOIR

	125ml	250ml	Bot
Tohu Pinot Noir (Marlborough)	9-	17-	45-
Duck Hunter Pinot Noir (Marlborough)	10-	18-	45-

### WĀINA | ROSE

	125ml	250ml	Bot
Aronui Rose (Marlborough)	9-	17-	45-

### WĀINA | RED VARIETALS

	125ml	250ml	Bot
Tohu Merlot (Hawkes Bay)	9-	17-	45-
Brookfields Cabernet Sav (Hawkes Bay)	11-	19-	50-
Pask Cabernet Merlot Malbec	12-	20-	60-

ALL WINES ARE FROM SUSTAINABLE NZ VINEYARDS

## TĀHEKE PIA | TAP BEER

<b>MONTETHS TIGER (5%)</b>	\$11 (G)   \$22 (JUG)
<b>MONTEITHS APPLE CIDER (4.5%)</b>	\$10 (G)   \$20 (JUG)
<b>MONTEITHS PALE ALE (4.75%)</b>	\$11 (G)   \$22 (JUG)
<b>MONTEITHS PILSNER (5%)</b>	\$10 (G)   \$20 (JUG)
<b>MONTEITHS BARBER LAGER (5%)</b>	\$11 (G)   \$20 (JUG)
<b>EXPORT 33 (4.6%)</b>	\$10 (G)   \$20 (JUG)
<b>BLACK DOG BONEYARD IPA (5.9%)</b>	\$11 (G)   \$22 (JUG)
<b>BLACK DOG PUG LIFE XPA (5.9%)</b>	\$11 (G)   \$22 (JUG)
<b>TUATARA PILSNER (5%)</b>	\$12 (G)   \$24 (JUG)
<b>TUTŪ Cider (500ml) (5%)</b>	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.	
<b>ORA NZ Beer (5%)</b>	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	
<b>SOL (4.5%)</b>	9-
<b>SOL BUCKET (x4)</b>	30-
<b>HEINEKEN (5%)</b>	9-
<b>MONTEITHS SERIES APA (5%)</b>	9-
<b>MONTEITHS BLACK (5.2%)</b>	9-
<b>STEINLAGER PURE</b>	9-
<b>HEINEKEN LIGHT</b>	8-

## PIA | GARAGE PROJECT ON ARO

<b>GARAGE PROJECT - "HĀPI DAZE" (Pale Ale)</b>	10-
Sessionable in strength, bright golden in colour, notes of grapefruit, nice snappy finish	
<b>GARAGE PROJECT - "GARAGISTA" (IPA)</b>	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

<b>SINGAPORE SLING</b>	(20)
Gin, cointreau, benedictine, lime juice, angostura bitters and pineapple juice.	
<b>ESPRESSO MARTINI</b>	(17)
Vodka, kahlua, espresso short.	
<b>TOBLERONE</b>	(18)
Bailyes, kahlua, frangelico, milk and chocolate syrup.	
<b>MARGARITA</b>	(19)
Tequila, cointreau and lime juice.	
<b>MARTINI</b>	(18)
Gin, dry martini.	
<b>MAI TAI</b>	(20)
Spiced rum, triple sec, grenadine, lime juice, pineapple juice and orange juice.	
<b>MOJITO</b>	(18)
White rum, mint leaves, fresh lime and soda water.	
<b>ILLUSION</b>	(18)
Vodka, midori, lime, pineapple juice	

Karaka cafe