

KARAKIA MŌ TE KAI

Nā Ngā Atua

I Homai Ngā Kai

Rongomatāne, Tāne Mahuta,

Haumia Tiketike, Tangaroa

Kia Ora, Kia Ora

Whakamaui Ki A Tina (Tina)

Haumi E, Hui E, Tāiki E!

This food has been given to us by the Atua

Rongo, guardian of kūmara 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!

WAI & KAI

MENU

IF SEATED OUTSIDE...

PLEASE PLACE YOUR ORDER

AT THE COUNTER-NGĀ MIHI

www.karakacafe.co.nz

04 916 8369

Whairepo Lagoon

Taranaki Wharf

Wharewaka Function Centre

(BOOK YOUR FUNCTIONS & EVENTS WITH US)

Karaka Café



PARAKUIHI | BREAKFAST

AVAILABLE OPEN - 3PM

HĒKI KAKATO | EGGS BENEDICT

House smoked hāngi hash cake served with two free range poached eggs, horopito hollandaise

- Florentine – spinach \$16-
- Māori – smoked fish \$17-
- Pacific – corned beef \$17-
- Benedict – bacon \$17-
- Royale – smoked salmon \$19-

PARĀOA PARAI MITI KAU | MINCE ON FRIED BREAD \$16

Slow cooked beef mince served on fried bread topped with a soft poached egg

HĒKI KŌRORI | OMELETTE (GF) \$16

Three egg omelette with spinach, red onion, tomato, cheese

PĒKENA ME HEKI PARĀOA | BACON & EGG BUTTY \$12

Bacon & fried egg with house relish on ciabatta

KAI ĀPITI TANGA - ADDITIONS

TOHI | TOAST \$3

- Ciabatta
- Māori Fry Bread
- Five Grain
- Seeded Gluten Free

EACH \$3

- Egg
- Spinach
- Grilled Tomato

EACH \$5

- Two Eggs
- Bacon

EACH \$6

- Smoked Salmon
- Mushrooms

TAUPAEPAE KAI - CABINET FOOD

Check out our delicious range of cabinet foods including: muffins, scones, savoury items, salads & delicious sweets

OPEN 7-DAYS

FOUR VENUES, TEN ROOMS FOR HIRE WELLINGTON FUNCTIONS

Manaaki Management Limited - Karaka Café

INFO@WELLINGTONFUNCTIONS.CO.NZ | WWW.WELLINGTONFUNCTIONS.CO.NZ | 04 499 8180

WHAREWAKA
FUNCTION CENTRE



PIPITEA MARAE
& FUNCTION CENTRE



WELLINGTON
ROWING CLUB



TOITU PONEKE
THE HUB



KAI NUI | LUNCH MENU

AVAILABLE FROM 10.30AM - CLOSE

HUPA O TE RĀ | SOUP \$14

Chefs soup of the day – please ask our kaimahi

HUPA KAIMOANA | SEAFOOD CHOWDER GF \$20

Seafood chowder with mussels, squid, market fish, prawns and toasted ficelle

HĀNGI \$17

Our café version of a traditional Hāngi - House smoked chicken, pork, kumara, stuffing, cabbage, and fried bread

MĪTI KAU | BEEF STEAK GF \$22

200g sliced sirloin (medium rare), Beer Batter Fries, "Manaaki" kamokamo pickle

WHAKAPIPI HEIHEI | CHICKEN BURGER \$20

Crumbed chicken thigh with spicy mayonnaise, pickled onion, coleslaw and fries

PAREHE | PIZZA \$14

House smoked chicken, kumara, stuffing, cheese, aioli

IKA O TE RĀ DF \$22

Beer battered market fish served with fries, tartare and slaw

WHEKE | SQUID DF \$14

Fried lemon pepper squid and lime aioli

PARĀOA RIMURAPA | VEGAN \$17

Broccoli pesto, mushroom, garlic cherry tomato, pasta

RIWAI | POTATO FROM \$7

Shoestring fries, paprika, chili mayo \$9
Beer Batter fries with aioli \$9
Smoked kumara bites, karengo salt, chili sauce \$7

KAI REKA O TE WHARE | HOUSE DESSERT

PURINI | GOLDEN SYRUP STEAMED PUDDING \$10

House made golden syrup steamed pudding with custard with Kapiti vanilla ice cream



NGĀ INU | BEVERAGES



NGĀ KAWHE | HAVANA

LGE \$5.30 REG \$4.50

Mōwai | Flat White Rāte | Latte
Kaputino | Cappuccino Moka | Mocha
Rāte Chai | Chai Latte
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 \$4.50

Sencha/Green NZ Breakfast
Earl Grey Berrylicious
Ginger & Kawakawa Peppermint

NGĀ INU WERA | HOT BEVERAGE \$5

Lemon, Honey and Ginger
Blackcurrant and Honey

NGĀ INU MATAO | ICED DRINK \$7

Blueberry Green Iced Tea
Peach Black Iced Tea
Iced Chocolate, topped with whipped cream
Iced Mocha, topped with whipped cream
Iced Coffee, topped with whipped cream

NGĀ INU MATAO | ICED DRINKS Milkshakes – with ice cream

\$8
Chocolate Banana Strawberry
Lime Mango Caramel
Raspberry Vanilla Salted Caramel

Smoothie – DF \$7

Banana & Berry (df) - Banana, Berry, Apple
Green (df) – Spinach, Apple, Mint, Kiwifruit

NGĀ INU | DRINKS

Taha Tonic: Kawakawa and Ginger \$5
Juice: Orange, Apple, Pineapple, Kiwifruit \$7
Ginger Beer, Lemon Lime Bitters, Coke \$5
Foxton Fizz: Lime, Raspberry, Lemonade \$4.50

NGĀ WĀINA ME PIĀ | WINES & BEER

COME IN AND SEE THE FULL BEVERAGE LIST

WĀINA WHERIKO | SPARKLING

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

	125ml	250ml	Bot
Tohu Sauvignon (Marlborough)	9-	17-	40-
Duck Hunter Sauvignon (Marlborough)	9.5-	18-	45-
Tohu Chardonnay (Gisborne)	9-	17-	40-
Ara (Marlborough)	9.5-	18-	45-
Ngā Waka (Martinborough)	12-	20-	50-
Tohu Pinot Gris (Marlborough)	9-	17-	40-
Tupari P{into Gris (Awatere Valley)	10-	18-	47-
Aronui Rose (Marlborough)	9-	17-	45-
Tohu Pinot Noir (Marlborough)	9-	17-	45-
Tohu Merlot (Hawkes Bay)	9-	17-	45-
Esk valley Syrah (Hawkes Bay)	11-	20-	56-
Pask Cabernet Merlot Malbec	12-	20-	60-

TĀHEKE PIA | TAP BEER

Tiger (5%)	\$11 (g) \$22(jug)
Monteiths Pale Ale (4.75%)	\$11 (g) \$22(jug)
Monteiths Pilsner (5%)	\$10 (g) \$20(jug)
Black Dog Boneyard (5%)	\$11 (g) \$22(jug)
Monteiths Apple Cider (4.5%)	\$10 (G) \$20(jug)

TUTŪ CIDER 500ML (5%)

14-
In Māori, being a 'little Tutū' is a colloquial term for being cheeky and mischievous.

ORA NZ BEER (5%)

10-
In ora ale, kawakawa partly replaces hops. This gives the beer its delightful refreshing, naturally smooth accent. The beer foams less because of kawakawa, enhancing drinking pleasure

OPEN LATE FRIDAY & SATURDAY

www.karakacafe.co.nz | 04 916 8369 bookings@karakacafe.co.nz