

KARAKIA KAI
 NA NGĀ ATUA,
 I HOMAI NGĀ KAI
 RONGOMATANE,
 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 atua, Rongo, guardian of kūmara & peace
 Tāne, guardian of the forest, Haumia, guardian of the cultivated foods,
 Tangaroa, guardian of the sea, We give thanks, we give thanks,
 And feast together as one

RĀRANGI KAI | MENU

PARAKUIHI

BREAKFAST from open to 3pm

HANAWITI PĒKANA ME HĒKI BACON & EGG BUTTY (GFA) 19-
 Rēwana Bacon & Egg Butty,
 Cashew & Watercress Pesto, Hollandaise

HĒKI KAKATO: DELICIOUS EGGS BENE (GF)
 Smoked Hāngi Hash, Potato, Pumpkin, Kumara,
 Two Poached Eggs, Hollandaise...`
 Eggs Māori, Aoraki Smoked Salmon 26
 Eggs Pacifica, Corned Beef 25
 Eggs Kiwi, Free-range Bacon 24
 Eggs Florentine, Wilted Watercress 23

HĒKI TĪHI | CHEESY EGGS (VEG, GFA) 23
 Wilted Spinach, Two Eggs topped with
 Kawakawa Cheese Sauce,
 Truffle Greens, Toasted Pandoro Sourdough
 • Add-on Bacon/8- Haloumi/8-

TŌHI WĪWĪ | KARAKA TOAST (VEG) 25
 Our version of a Classic French Toast;
 Whare-made Rēwana dipped in Cinnamon Egg,
 Whipped Butterscotch, Banana
 • Add-on Bacon 8-

RAHOPŪRU | AVOCADO (KETO, VEG, GF) 26
 Avocado, Garlic Mushroom, Smoked Vine Tomato,
 Cashew & Watercress Pesto on
 Wilted Watercress, Sesame Seed

KĀNGA KŌNATUNATU | FRITTER (VEGAN) 21
 Corn & Courgette Fritter topped
 with Avocado Salsa, Vegan Sour Cream
 • Vegan Add on – Mushrooms/7, Smoked Tomato/8
 • Non-vegan Add-on - Bacon/8, Egg/3, Haloumi/8

TĪHI PARAI | HALOUMI & VEG (VEG, GF) 27
 Zany Zeus Haloumi, Honey Roasted Beetroot, Lemon &
 Horopito Pickled Fennel, Baby Carrot, Served on
 Smoked Pumpkin Mash, Fried Egg

RAHOPŪRU | AVOCADO (VEG, GFA) 25
 Smashed Avocado, Cherry Tomato, Olives,
 Feta, Red Onion on Whare-made Rēwana

MAKE YOUR OWN OR ADD ONS:

Pēkana Free-range Bacon	8
Harore Grilled Mushroom	7
Hāmana Smoked Salmon	9
Wātakirihi Wilted Watercress	7
Rīwai Hāngi Hāngi Hash	7
Hēki Free-range Egg	3
Tōfiti Pork & Pūhā Sausage	5
Rahopūru Avocado	7
Tōmato Smoked Tomato	8
Haloumi	8
Toti Toast - Rēwana/4; Gluten Free/4; Sour Dough/3	

KAITĪMATA, KAITOHATOHA RĀNEI
STARTERS OR SHARING from 11am to close

KAI PĪNI | EDAMAME 12
 Chilli & Lemon Butter

ŌRIWA ME TĪHI MAHANA WARMED OLIVES & FETA (GFA) 19
 Warmed Olives, Crumbled Smoked Feta, Sundried
 Tomatoes & Grilled Pandoro Sour Dough Bread

HEIHEI PARAI | FRIED CHICKEN (GF) 22
 Kawakawa, Lemon & Coconut Fried Chicken

KŌURA ITI | PRAWNS (GF) 29
 Whole Grilled Prawns, Horopito, Garlic Aioli

WHEKE PARAI | FRIED SQUID (GF) 22
 Kawakawa, Lemon & Coconut Fried Squid

PALUSAMI CROQUETTE (GF) 21
 Croquette with Corned Beef, Coconut Cream Rice,
 Spinach & Onion, Watercress & Garlic Aioli

KONO | VEGAN ANTIPASTO (VEGAN) 36
 Small bites including Corn Pattie, Kumara Bites,
 Sundried Tomatoes, Artichoke, Smoked Tomato, Zucchini,
 Walnuts, Babaganoush & Hummus, Sourdough

BRUSCHETTA | A TASTE OF KARAKA 35
 Rēwana Bruschetta includes
 five of our favourite toppings;

-Citrus Avo, Olives, Tomato, Red Onion, Feta, Coriander;
 -Pulled Hāngi Pork & Chicken, Hummus, Watercress;
 -Mushroom, Watercress Pesto, Sundried Tomato,
 Shaved Parmesan, Balsamic Drizzle;
 -Smoked Salmon, Citrus Cream Cheese, Dill;
 -Smoked Horopito, Beetroot & Mi-nt Hummus, Feta,
 Toasted Pumpkin Seeds.

HUAMATA | HOUSE SLAW (VEGAN, GF) 12
 House Slaw w Red Onion, Coriander, Cherry Tomato, Corn
 Kernels, Edamame, Coconut Ranch Dressing

KŪMARA & TARO CRISPS (GF) 12
 Lightly Salted Kumara & Taro Crisps

KŪMARA PARAI | KUMARA FRIES (GF) 14
 Kumara Fries, Kaitaia Fire, Coriander Sour Cream

KOTAKOTA RĪWAI | FRIES (GF, DF) 12
 Makikihī Potato Fries, Horopito, Garlic Mayo

KONO TĪHI | CHEESE PLATTER (GF) 35
 Kāpiti Blue Cheese, Kāpiti Aged Cheddar & Brie, Gluten
 Free Crackers, Celery, Kamokamo Pickle, Kawakawa Jelly



PAY AS YOU GO, WHĀNAU MĀ
NO "TABLE TABS"
WITHOUT A CREDIT CARD BEING HELD

MEAN MĀORI MEAN – from 11am
SIGNATURE KAI

HĀNGI | OVEN STEAMED HĀNGI 26
 Our café version: Whare(house) Smoked Aromas,
 Steamed Chicken, Pork, Potato, Pumpkin, Kumara,
 Stuffing, Cabbage & Rēwana

PĀKĀ HĀNGI | HĀNGI BURGER (GFA) 25
 Aro Bake Burger Bun, Slow Cooked Pulled Pork &
 Chicken, Smoked Hāngi Vegetable Hummus,
 Watercress, Taro & Kumara Crisps

MĪTI HEIHEI ME RIWAI | CHICKEN & CHIPS 24
 Hāngi-style Pulled Pork & Chicken on Chips, Sage &
 Onion Gravy, Stuffing Crumble, Horopito Mayo

PARĀOA HĀNGI | HĀNGI PIZZA 23
 Chicken, Pork, Smoked Root Vegetables,
 Watercress, Red Onion, Cashew & Watercress
 Pesto, Smoked Feta

RONGOMATĀNE VEG & VEGAN from 11am
GUARDIAN OF CULTIVATED FOODS

KOTAKOTA KĀNGA | NACHO (VEGAN, GF) 26
 Vegan Bolognese, Roasted Bell Peppers, Beans,
 Mushrooms, Jalapeno, Tomatoes, Vegan Sour Cream,
 Vegan Cheese & Avocado

HUAMATA HUAWHENUA | VEGAN SALAD (GF) 27
 Roasted Beetroot, Smoked Pumpkin, Roasted Baby
 Carrots, Toasted Walnuts, Radicchio, Watercress,
 Pomegranate Molasses Dressing,
 Vegan Ranch Mayonnaise

RAHOPŪRU | AVOCADO (KETO, VEG, GF) 26
 Avocado, Garlic Mushroom, Smoked Vine Tomato,
 Cashew & Watercress Pesto
 on Wilted Watercress, Sesame Seeds

KĀNGA KŌNATUNATU | FRITTER (VEGAN) 21
 Corn & Courgette Fritter topped with Avocado
 Salsa, Vegan Sour Cream
 • Vegan Add on – Mushrooms/7, Smoked Tomato/7
 • Non-vegan Add-on - Bacon/8, Egg/3, Haloumi/8

TĪHI PARAI | HALOUMI & VEG (VEG, GF) 27
 Zany Zeus Haloumi, Honey Roasted Beetroot, Lemon &
 Horopito Pickled Fennel, Baby Carrot, Served on Smoked
 Pumpkin Mash, Fried Egg

RAHOPŪRU | AVOCADO (VEG, GFA) 25
 Smashed Avocado, Cherry Tomato, Olives,
 Feta, Red Onion on Whare-made Rēwana

MAURI MAHI. E KAI
DO THE MAHI, GET THE KAI



RĀRANGI KAI, MENU
ONLINE ORDERING



QR CODE
REGISTER

PAY AS YOU GO, WHĀNAU MĀ
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TŪMATAUENGA – from 11am
GUARDIAN, HUNTING & AGRICULTURE

PĀKĀ HEIHEI | CHICKEN BURGER (GFA) 27
 Spiced Chicken Burger with Smoked Beetroot Hummus,
 Aioli, Spinach & Tomatoes, Makikihī Fries

HUAMATA MĪTI | BEEF SALAD (KETO, GF) 27
 Sous Vide Beef, Zany Zeus Haloumi, Radish, Red Onion,
 Broccolini, Cucumber, Tomato, Seaweed Aioli & Kale Crisps

TANGAROA – from 11am
GUARDIAN OF THE SEA, RIVERS, LAKES
 more seafood options are in the starter's menu for sharing

PĀUA | CREAMED PĀUA 29
 Sous Vide Pāua, sliced, in a White Wine Cream Sauce
 served on Sour Dough

IKA O TE RĀ | FISH (GF, DF) 27
 Crispy Battered Fish, Fries, Lemon Horopito Mayo
 Whare-made Slaw * Grilled on Request (GFA)

KETE KAIMOANA | OCEAN BASKET 37
 Mussels, Whole Prawns, Salmon, Fried Squid, Sweet Chilli,
 Seaweed Aioli & Kamokamo Pickle, Breads

IKA MATA | RAW FISH 28
 Served With Watercress, Cos Lettuce, Avocado,
 Coconut Cream & Taro Crisps

HANAWITI KAIMOANA | SEAFOOD SANDWICH
 Pāua & Prawn Fritter* Sandwich, Watercress,
 Lemon Aioli, Lemon Wedge (contains gluten) 26
 Whitebait Fritter Sandwich, Watercress,
 Lemon Aioli, Lemon Wedge (GFA) 29

PURINI, KAI REKA | DESSERT – from 11am

TIAKARETE | CHOCOLATE BROWNIE 15
 Served Warm, Kāpiti Vanilla Ice Cream,
 Whipped Butterscotch & Chocolate Sauce

PAHEROWA | PAVLOVA 15
 Lemon & Passionfruit Cream
 Summer Fruits, Passionfruit Syrup

RŌPERE | STRAWBERRY SORBET (GF, VEGAN) 15
 Strawberry Sorbet, Summer Fruits
 and Toasted Coconut

Ahokore | WIFI
 Karaka Guest | PW: Tumeke!!

NO SMOKING inside or outside
 Including the grassed areas



KAITIAKITANGA | SUSTAINABILITY

We operate with care of the whenua, with in depth recycling processes within our business. We have invested into sustainable practices, with the use of bio-degradable and compostable products and then the engagement of the correct collection agencies, to recycle these materials as and where practicable. All food waste and commercially compostable product is collected in the kai to compost bins. We recycle our Oil, Plastics, Glass, Cardboard & Food Waste.
 #sustainability #recycle



KARAKA CAFÉ & SUMMER BAR
 2 TARANAKI STREET
 TARANAKI WHARF,
 WHAIREPO LAGOON
 WELLINGTON WATERFRONT
 04 916 8369

bookings@karakacafe.co.nz
www.karakacafe.co.nz

Karakacafe is named after the Karaka Grove on the Harbour side of the premise by the late Kaumatua Sam Jackson. It is said that Māori bought the karaka seed on waka as they travelled to settle in Aotearoa, enabling them to harvest the karaka (orange) fruit. The karaka grove brings with it, a connection to the history and story of our ancestors. The Wharewaka Development was a long-time dream of Te Atiawa Iwi, enabling the iwi have a foot print back on the Wellington waterfront, where they came to harvest kai to sustain their people

Karakacafe is owned and operated by the Retimanu whānau, who are of Māori and Pacific descent. The café was brought to life in 2011 on Waitangi Day. We aim to boast the tastes and aromas of our indigenous cultures within a modern café ambiance. This is seen in the relationship of our foods with our Atua (guardians) as outlined in our menu and through senses of -Sight, -Sound, -Taste.

KO WAI MĀTAU | WHO ARE WE

Our signature dishes are created with the smoky flavours of a traditional ground Hāngi or Umu.

Supported by Wharewaka Trustees such as Liz Mellish and Mahara Okeroa. Backed by an experienced and focused management team, young vibrant kaimahi and long-term supplier relationships, we are all very proud to work alongside each other to provide you with what we call the "Karakacafe Experience".

WHANAUNGATANGA | RELATIONSHIPS

Every purchase made contributes towards our sponsorship of Lunches to Pomare School #Karakacafe #DoSomeGood We are pleased to have established long-term relationships with our NZ owned suppliers, Capital Produce, Meat Direct, Omaka Marae, Te Pa Wines, Kono Wines, Haha Wines and Gilmours to name a few. Our suppliers work with us on seasonal changes to our menus

NGĀ KAWHE HAVANA COFFEE MIRAKA MILK BASED 5.70 (l) 5 (r)
Mōwai Flat White Rāte Latte Mōka Mocha Kaputino Cappuccino Rāte Chai Chai Latte Piccolo Macchiato Vienna
TIAKARETE HOT CHOCOLATE 5.70 (l) 5 (r)
Tiakarete Wēra Hot Chocolate Kokonati Coconut Hot Cacao West Coast Dark Cocoa
NGĀ MIRAKA MILK .80
Aromona (Almond); Pini (Soy) Kokonati (Coconut); Ōti (Oat)
PANGO BLACK COFFEE 3.80
Amerikano Americano; Pango Poto Short Black; Pango Roa Long Black
NGĀ TĪ TEA 6
Sencha/Green; NZ Breakfast; Peppermint; Manuka; Berrylicious; Ginger & Kawakawa; Earl Grey; Energise
NGĀ INU WĒRA HOT BEVERAGE 6
Lemon, Honey, Ginger Turmeric & Ginger Blackcurrant, Honey
NGĀ INU MĀTAO ICED DRINK
Iced Tea – Peach, Black Tea, Lychee & Lemon 9 Iced Chocolate, Cream & Ice Cream 10 Iced Mocha, Cream & Ice Cream 10 Iced Coffee, Cream & Ice Cream 10 Vegan Choc; Frappe: Oat, Coconut, or Almond 12 Vegan Mocha; Frappe: Oat, Coconut or Almond 12 Vegan Coffee; Frappe: Oat, Coconut or Almond 12
HĪOIOI MIRAKA MILKSHAKES 10
Chocolate; Banana; Strawberry; Lime; Caramel; Salted Caramel; Vanilla; Raspberry add \$2 for alternate milks
INU HUARĀKAU SMOOTHIE, DF (APPLE BASE) 10
Detox: Blueberry, Banana, Date, Boysenberry Energise: Strawberry, Pear, Pineapple, Date Reboot: Mango, Pineapple, Banana, Passionfruit
PAY AS YOU GO, WHĀNAU MĀ NO "TABLE TABS" WITHOUT A CREDIT CARD BEING HELD



TWO FOR ONE COCKTAILS

KŌWHIRINGA PIĀ BEER		
22 (jug) 11 (g)	Tap – Aotearoa Pale Ale (5.8%)	
22 (jug) 11 (g)	Tap – Tiger (5%)	
23 (jug) 12 (g)	Tap – Tuatara Hazy PA (5.8%)	
21 (jug) 10 (g)	Tap – Monteith's Pilsner (5.9%)	
35 (bkt-4) 10 (b)	Heineken (5%)	
35 (bkt-4) 10 (b)	Sol (4.5%)	
35 (bkt-4) 10 (b)	Asahi (5%)	
35 (bkt-4) 10 (b)	Steinlager Pure or Classic (5%)	
14	Tahi NZ Pale Ale (6.5%)	
10	Monteith's Black (5.2%)	
9	Heineken Light (2.5%) -OR- Zero	
10	Mosaniac (IPA) – Waitoa, Can (5.5%)	
10	Naturalist (PA)-Fortune Favours, Can (5.3%)	
10	Trailblazer (Lager)-Fortune Favours, Can (4.5%)	
10	Hāipi Daze (PA)-Garage Project, Can (4.6%)	
10	Garagista (IPA)-Garage Project, Can (5.8%)	

MŌI CIDER & RTDs		
21 (jug) 10 (g)	Tap - Monteith's Apple Cider (4.5%)	
10 (c)	Rose - Good George, Can (4.5%)	
10 (c)	Doris Plum - Good George (4.5%)	
10 (c)	Passionfruit Cider, Can (4.5%)	
35 (bkt-4) 10 (b)	Long White – Passionfruit	
35 (bkt-4) 10 (b)	Long White – Apple & Pear	
35 (bkt-4) 10 (b)	Long White – Nectarine & Apple	

NATIVE HARD SPARKLING

We love our native's.. Enjoy a refreshing hard seltzer.

CANS		
10	Lemon & Yuzu – Hard Sparkling 4.6%	
10	Apple & Feijoa – Hard Sparkling 4.6%	
10	Berry & Blackcurrant – Hard Sparkling 4.6%	
10	Kiwifruit & Lime – Hard Sparkling 4.6%	
10	Peach Mango Passionfruit – Hard Sparkling 4.6%	

NATIVE COCKTAILS		
20	NATIVE MANUKA, HONEY & LEMON FIZZ Gin, Chillii Syrup, Manuka Honey, Lime, Native Lemon & Yuzu	

20	FEIJOA & MINT SMOKED COLLINS 42 Below Vodka, Kawakawa, Lime, Native, Apple & Feijoa	
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NGĀ WĀINA WINE		
WĀINA MIRUMIRU SPARKLING		
Bot 170ml		
45 10	Te Hana	
60	Rewa Blanc de Blanc (Aotearoa)	
60	Daniel le Brun	
120	Veuve Clicquot (France)	
160	Bollinger (France)	
WĀINA KEREPE TEA SAUVIGNON		
Bot 250ml 125ml		
42 16 10	Giesen Blush (Marlborough)	
42 16 10	Kono (Nelson)	
42 16 10	Pā Road (Marlborough)	
45 18 12	Te Pā (Marlborough)	

WĀINA HUANEI CHARDONNAY		
Bot 250ml 125ml		
42 16 10	Mount Ridge (Hawkes nbay)	
55 21 14	Ngā Waka (Martinborough)	
55 21 14	Te Pā (Marlborough)	
50 20 13	Duck Hunter Chardonnay (Marlborough)	

WĀINA KAKARA (AROMATIC) PINOT GRIS		
Bot 250ml 125ml		
45 18 12	Lovelock-Organic (Marlborough)	
43 17 11	Pā Road (Awatere Valley)	
45 18 12	Te Pā (Marlborough)	
43 17 11	Tohu (Nelson)	

WĀINA RIESLING		
Bot 250ml 125ml		
45 18 12	Te Pā (Marlborough)	

WĀINA KAKARA (AROMATIC) ROSÉ		
Bot 250ml 125ml		
43 17 11	Ara (Marlborough)	
45 18 12	Te Pa Pinot Rose (Marlborough)	
42 16 10	Tohu Pinot Rose (Nelson)	
45 18 12	Pa Road (Marlborough)	

WĀINA PINOT NOIR		
Bot 250ml 125ml		
65 23 16	Akarua Rua (Ōtago)	
45 18 12	Koha (Marlborough)	
60 22 15	Te Pā (Marlborough)	
50 20 13	Pa Road (Marlborough)	

WĀINA VARIETALS		
Bot 250ml 125ml		
45 18 12	Tohu Merlot (Hawkes Bay)	
45 18 12	Sade Cabernet Sauvignon (French wine from Neemia Tialata)	



MAURI MAHI. E KAI DO THE MAHI, GET THE KAI ORDER DIRECTLY TO YOUR TABLE FROM YOUR PHONE

NGĀ WAI HŪNENE SPIRITS			
GIN			
10	Gordons	12	Bombay
12	Tanqueray	12	Ariki
12	Gordons Pink		
VODKA			
12	42 Below	11	Absolute
12	Grey Goose	12	Ariki
11	Smirnoff		
WHISKEY BOURBON			
11	Jack Daniels	11	Jamesons
12	Canadian Club	11	Jim Beam
RUM			
11	Coruba	11	Havana
11	Stolen Dark	11	Bacardi

NGĀ INU MĀORI
We are so proud to support Māori businesses creating these delicious inu wai.

TAHA TONIC Kawakawa & Ginger	6
WAI MĀNUKA Honey Sparkling Water	7

ATUTAHU NATIVE LEAF CARBONATED BLENDS	
-Kawakawa, Lemon & Lime	6
-Horopito, Boysenberry, Blackcurrant	6
-Kūmarahou, Lemon & Lime	6

WAIKIRIKAU FERMENTED TĪ KOMBUCHA	7
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KAWAKAWA KAHA
Power of Kawakawa, famous for her hearts shaped leaves, known for her intense strong flavour and magic Rongoa.

NGĀ TĀONGA A PAPATUANUKU
Our Mama Earth. This drink contains a blend of over 15 of her treasures to bring you a taste of her goodness and reconnect you with each drop.
(not recommended if pregnant)

WAIPIRO KORE BEVERAGES	
ON TAP Coke-No Sugar	6
ON TAP Ginger Beer	6
ON TAP Lemonade	6
ON TAP Lemon, Lime, Bitters	6
KARMA Gingerella, Ginger Ale (250ml)	5
SIX BARREL SODA Raspberry & Lemon	6
WAI MĀORI Better Still Water (600ml)	5
WAI MĀORI NZ Natural Sparkling (500ml)	6
JUICE Orange, Pineapple, Cranberry, Tomato, Spiced Tomato, Apple	6

NGĀ MŌHANI WAIPIRO COCKTAILS	
RAUMATI, SUMMER-THYME ROSE MULE	18
Vodka, Ginger Beer, Rosemary, Thyme, Lime	
MIMOSA Te Hana & Orange Juice	10
TE ROHI, ROSEBUD	18
Vodka, Galliano, Pineapple, Cranberry Juice, Passionfruit Pulp, Lemon Juice	
KAWAKAWA, MARTINI	18
Vodka, Kahlua, Kawakawa Syrup, Espresso, Sugar Syrup	
ATUTAHU HOROPITO	20
Apple Sourz, Vodka, Strawberry, Lemonade, Berries, Atutahi Blackcurrant, Boysenberry	
ATUTAHU KAWAKAWA	19
Vodka, Gin, Elderflower Syrup, Lemonade, Mint, Lemon Atutahi Lemon & Lime	
ATUTAHU KUMARAHOU	19
Jim Beam, Coke, Bitters, Atutahi Lemon Lime	
WAI MANUKA, MOJITO	20
Gin, Elderflower Syrup, Wai Manuka, Lemonade, Mint	
KIKORANGI, BLUE MARGARITA	18
Tequila, Blue Curacao, Lime Juice	
MĀORI PIMMS	20
Pimms, Kawakawa Kombucha, Ginger Beer, Berries, Mint	
HUARAKAU, MALIBU MOJITO	18
Malibu, Lime Juice, Mint Leaves, Peach Schnapps, Pineapple Juice, Lemonade	
TAHA COCKTAIL	18
Coruba, Taha Tonic, Apple Juice, Lime Juice	
TIAKARETE, CHOCOLATE MUDSLIDE	20
Vodka, Kahlua, Baileys, Cream, Chocolate Sauce, Ice Cream	
COCKTAIL – NATIVE MANUKA, HONEY & LEMON FIZZ	20
Gin, Chillii Syrup, Manuka Honey, Lime, Native Lemon & Yuzu	
COCKTAIL – FEIJOA & MINT SMOKED COLLINS	20
42 Below Vodka, Kawakawa, Lime, Native, Apple & Feijoa	

OUR TIKANGA & KAWA | HOST RESPONSIBILITY

We want you to relax and enjoy yourself, we are here to look after you/manaaki. We have a few rules (tikanga) on how we do this (kawa)
We provide free, bottomless glasses of the good stuff "inu wai/ water"
2 drinks max, per person at a time (pace yourselves whānau mā)
We have the right to refuse service at any time without reason.
No ID No Service.
We have delicious food, please order some. We hope you enjoy your time with us.

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KAITĪMATA, KAITOHATOHA RĀNEI | STARTERS OR SHARING

KAI PĪNI EDAMAME 12 Chillii & Lemon Butter	
ŌRIWA ME TĪHI MAHANA OLIVES & FETA (GFA) 19 Warmed Olives, Crumbled Smoked Feta, Sundried Tomatoes & Grilled Pandoro Sour Dough Bread	
HEIHEI PARAI FRIED CHICKEN (GF) 22 Kawakawa, Lemon & Coconut Fried Chicken	
KŌURA ITI PRAWNS (GF) 29 Whole Grilled Prawns, Horopito, Garlic Aioli	
WHEKE PARAI FRIED SQUID (GF) 22 Kawakawa, Lemon & Coconut Fried Squid	
SMALL PLATES OR SHARING	
PALUSAMI CROQUETTE (GF) 21 Croquette with Corned Beef, Coconut Cream Rice, Spinach & Onion, Watercress & Garlic Aioli	
BRUSCHETTA A TASTE OF KARAKA 35 Rēwana Bruschetta includes, five of our favourite toppings; -Citrus Avo, Olives, Tomato, Red Onion, Feta, Coriander; -Pulled Hāngi Pork & Chicken, Hummus, Watercress; -Mushroom, Watercress Pesto, Sundried Tomato, Shaved Parmesan, Balsamic Drizzle; -Smoked Salmon, Citrus Cream Cheese, Dill; -Smoked Horopito, Beetroot & Mint Hummus, Feta, Toasted Pumpkin Seeds.	
KŪMARA & TARO CRISPS (GF) 12 Lightly salted Kumara & Taro Crisps	
KŪMARA PARAI KUMARA FRIES (GF) 14 Kumara Fries, Kaitaia Fire, Coriander Sour Cream	
KOTAKOTA RIWAI FRIES (GF, DF) 12 Makikihi Potato Fries, Horopito, Garlic Mayo	
KONO VEGAN ANTIPASTO (VEGAN) 36 Small bites including Corn Pattie, Kumara Bites, Sundried Tomatoes, Artichoke, Smoked Tomato, Zucchini, Walnuts, Babaganoush & Hummus, Sourdough	
KONO TIHI CHEESE PLATTER (GF) 35 Kāpiti Blue Cheese, Kāpiti Aged Cheddar & Brie, Gluten Free Crackers, Celery, Kamokamo Pickle, Kawakawa Jelly	