



RĀRANGI KAI MŌ TE PŌ. (DINNER MENU)

Starters

Garlic Focaccia | 19

Soft, warm focaccia baked in-house, served with confit garlic, chermoula, and whipped kanuka.

Seafood Chowder | 18

A creamy, comforting chowder full of seafood flavour, served with warm bread.

Ceviche Prawns | 23 (GF)

Poached prawns lightly cured in tangy Peruvian tiger's milk, mixed with tomato, cucumber, and coriander.

Smoked Beef Croquettes | 22

Crispy golden croquettes filled with tender smoked beef, served with salsa hogao and smooth spiced pumpkin purée.

Kai Moana Salad | 24 (GF)

A fresh mix of smoked mussels, cured sea trout, prawns, fish pearls, and kelp on a silky kombu cream.

Mains

36Hour NZ Beef Brisket | 39.5

Slowcooked until melt-in-your-mouth tender, with horopito pepper sauce, confit garlic, olive crushed potatoes, and summer slaw.

Kumara Gnocchi | 35 (GF)

Soft handmade kumara gnocchi tossed with plump mussels and cabanossi chorizo, finished with brown butter and fresh watercress.

Seafood Chowder | 23

A hearty mix of prawns, mussels, dory fish, and squid in a rich velouté, served with warm bread.

Hawaiian Huli Huli Chicken | 39.5 (GF)

Grilled chicken breast in sweet-savoury Hawaiian huli huli sauce, with crispy coconut rice, fresh pineapple, and coconut shavings.

New Zealand Sea Trout | 38 (GF)

Panfried in butter and served with whipped citrus emulsion, roasted kumara, and fresh seasonal greens.

Venison Stew | 40

Slowbraised South Island venison in a warm orange and red wine sauce, with roasted potatoes and kumara bread.

Desserts

72% Death by Chocolate

A rich dark chocolate mousse with handmade chocolate, chocolate ice cream, chocolate truffle, and chocolate soil.

Orange & Cointreau Panna Cotta

Creamy Italian panna cotta with baked white chocolate and lemon sorbet.

Kawakawa Crèmeux

Smooth kawakawa crèmeux with red wine berries and bread and butter pudding shavings.

Lemon Meringue

Bright, zesty lemon flavours in soft and crunchy textures, with buttery speculaas streusel and lemon granita.

All 18.5

Side Dishes | 10

Charred Seasonal Greens (GF) Served with smooth spiced pumpkin purée. | **Roasted Kumara (GF)** With tuna aioli and sesame.

Garden Salad (GF) Crisp greens with a bright yuzu vinaigrette. | **Potato Chips** Served with garlic aioli.