



RĀRANGI KAI MŌ TE PŌ

DINNER MENU

Entrees

Prawn Croquette 26

Crisp golden prawn croquettes served with a warm coconut foam infused with hot pepper, balanced by sweet tamarind gel and finished with a drizzle of fragrant herb oil.

Seared Scallops 26

Pan-seared scallops nestled on a bed of cauliflower caramel purée, with velvety parsley cream, crispy bacon shards, caviar pearls, and a touch of herb oil.

Ika Mata 26

Fresh market fish cured in lime juice and tossed with coconut cream, chilli, and coriander

Twice-Cooked Pork Belly 28

Crispy-skinned pork belly served with silky butternut purée, green beans, a rich coffee demi-glace, apple gel, and pickled onion to cut through the richness.

Mains

Grilled Scallop & Truffle Porcini Risotto 33

Perfectly grilled scallop atop a rich truffle porcini risotto, crowned with a delicate parmesan tuile and dusted with wild mushroom powder.

Glazed Eye Fillet 47

Succulent Angus eye fillet, glazed and seared to perfection, served with roasted kūmara, sautéed broccolini, a rich beef jus, and finished with a melting disc of Café de Paris butter

7-Hour Slow-Cooked Lamb Shoulder 38

Melt-in-your-mouth lamb shoulder, slow-cooked for seven hours, served with butternut squash purée, tender broccolini, a bold red pepper harissa, and finished with a rich lamb jus.

Beef Short Rib 38

Slow-braised beef short rib paired with smooth butternut squash purée, broccolini, and a deep, earthy beetroot jus that adds vibrant contrast.

Ika o te Rā 38

Please ask waiting staff for today's special

Desserts

White Chocolate Yogurt Mousse 18

A light white chocolate yogurt mousse accompanied by zesty yuzu sorbet, tart lemon curd, and shards of house-made honeycomb for crunch and contrast.

Hot Choco-latte Pudding with Ice Cream 18

Warm Chocolate pudding served with chocolate sauce and vanilla ice cream

Cheesecake of the Day 18

Please ask the waiting staff for today's flavour

Trio of Sorbet 18

Please ask the waiting staff for today's flavours



RĀRANGI INU

DRINKS MENU

Pia/Beer

From the bottle/can.....9
Steinlager Classic
Steinlager Ultra Low Carb
Steinlager Light
Steinlager No Alcohol
Steinlager Tokyo Dry
Speights Gold Medal
Speights Summit Ultra
Speights Alcohol Free
Stella Artois
Little Creatures Catalina
Little Creatures Pale Ale
Corona
Lion Red

Cocktails.....20

Aperol Spritz
Espresso Martini
Margarita
Mojito
Tutukaka Sunrise
Fluffy Duck
If there is something you like but dont
see here, ask us and we can make it

Waiwaihā/Spirits.....12

Gin
Rum
Tequila
Vodka
Whiskey
Double.....18

Waimirumiru/House Soda.....6

Waireka/Juices.....6

Waina/Wine

White

Sparkling

Prosecco.....12/50
Lindauer 200 ml bottle15
Daniel La Brun.....70

Rosé

The Ned.....12/50
Mt Difficulty Pinot Noir Rose 12/50

White

Sauvignon Blanc

The Ned.....12/50
Vavasour.....12/50
Mt. Difficulty.....12/50

Chardonnay

The Ned.....12/50
Huntaway12/50
Kopiko Bay.....12/50
Otu12/50
Church Bay.....12/50
Tohu.....12/50

Pinot Gris

The Ned.....12/50
Leefield.....12/50
Lindauer.....12/50
Mt. Difficulty.....12/50

Reisling

Kahurangi.....12/50
Leefield Station.....12/50

Reds

Syrah

Huntaway.....12/50

Merlot

Huntaway.....12/50
Elephant in the Room.....12/50

Pinot Noir

Huntaway.....12/50
Elephant in the Room.....12/50
Rabbit Ranch12/50

