



RĀRANGI KAI MŌ TE PŌ

DINNER MENU

Entrees

Seared Scallops 27

Seared tender scallops with a rich yellow coconut sauce and silky green pea purée and finished with lemon oil.

Fresh Burrata Cheese 26

Creamy fresh burrata served with romesco sauce, crispy prosciutto, cherry tomatoes and finished with Kalamata olive oil.

Te Ākau Roa style Ika Mata 27

Served with a cherry-yuzu honey vinaigrette, avocado cream, charred orange segments, lemon oil, and flaxseed tuile.

Pan-Fried Beef Pockets 28

Crispy beef with charred Spanish tomato & pepper sauce, finished with chili oil.

Mains

Glazed Eye Fillet 47

Perfectly cooked eye fillet served on silky smoked kumara purée, with charred seasonal greens, rich beef jus, and Café de Paris butter.

7-Hour Slow-Cooked Lamb Shoulder 39

Tender slow-cooked lamb served with cauliflower purée, gremolata, rich lamb jus, and pickled radish.

Beef Short Rib 39

Served with butternut squash purée, seasonal vegetables, and a rich beetroot jus.

Fish of the Day 38

A daily chef-selected fresh catch, prepared with seasonal ingredients. Please ask your server for the fish of the Day.

Cheesy Fried Polenta 34

Golden fried polenta stack served with warm marinated mushroom, wilted spinach and served with a rich creamy cheese sauce

Desserts

White Chocolate & Raspberry Mousse 18

A white chocolate mousse dome with raspberry gel and almond crumble.

Dark Chocolate Brownie + Miso Caramel 18

Warm brownie, miso caramel wit, sesame crumble and served with vanilla ice cream.

Te Ākau Roa Pakepakē 18

Mixed nuts incased in filo pastry, honey and served with ice cream

Trio of Sorbets with Meringue 18

Mango • Raspberry • Yuzu Lime



RĀRANGI INU DRINKS MENU

Pia/Beer

Bottle OR Can..... .9

Steinlager Classic
Steinlager Ultra Low Carb
Steinlager Light
Steinlager Alcohol Free
Speights Gold Medal
Speights Summit Ultra
Speights Alcohol Free
Stella Artois
Little Creatures Catalina
Little Creatures Pale Ale
Corona
Lion Red

On Tap..... \$7.50

Steinlager Tokyo Dry
Emerson's Day Tripper Hazy

Cocktails..... 20

Aperol Spritz
Espresso Martini
Margarita
Mojito/Mocktail
Tutukaka Sunrise / Mocktail
Fluffy Duck
If there is something you like but don't
see it here, ask us and we can make it

Waiwaihā/Spirits..... 12

Gin
Gin Zero Alcohol (Ecology Plus & Co)
Rum
Tequila
Vodka
Whiskey
Double..... 18

Waimirumiru/House Soda..... 6

Waireka/Juices..... 6

Waina/Wine

White

Sparkling

Prosecco..... 12/50
Lindauer 200 ml bottle 15
Daniel La Brun..... 70
Lindauer Grape Juice..... 12

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
Huntaway 12/50
Kopiko Bay..... 12/50
Otu 12/50
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 Ranch 12/50