

## What is Haukai?

In te reo Māori, Haukai means a feast, a coming together to share food in abundance and celebrate community.

Traditionally, a haukai was prepared to honour guests, showing manaakitanga (hospitality, generosity, and care).



At Haukai Bistro & Bar, we embrace this tradition. Our menu is designed to celebrate the flavours of Taranaki, highlighting fresh, local ingredients and the stories of our region. Every dish is created with the spirit of haukai

***To Nourish, To Connect, and To Share***



DINNER



## TO START

## MAINS


Garlic Rēwena Bread 16

*Rēwena kāriki*

Maata's Fried Bread | Whipped Goats Curd 22

*Paraoa parai nā Maata / kiri kōti hipi kua wepu*

Steamed Edamame | Crispy Shallots | Soy 14

*He ētamāme i kōhuatia ki roto i tē kiri*   
*He riki iti hukihuki | He tōi*

Fried Chicken Skewer | Lemon Honey Yoghurt  
Kawa Kawa Mayo 25

*Tote me te pepa Ngū / hirikakā / rikiriki / kīnaki  
kawakawa*

Chicken Parfait | Local Quinoa Cracker  
Chicken Skin | Balsamic Caviar | Sour Orange  
Jam 23

*Pārehe Heihei / Pihikete Kinawa / Kiri Heihei / Tiamu Kawa  
Arani*


Salt & Pepper Squid | Chilli | Spring Onion  
Kawa Kawa Mayo 23

*Tote me te pepa Ngū / hirikakā / rikiriki / kīnaki  
kawakawa*

Green Lip Mussels | Portobello | Coconut &  
Chilli Broth | Roe | Ciabatta 27

*Kūtai ngutu kakariki / harore / hupa kokonati  
hirikakā / roe paraoa ciabatta*

Crispy Local Carrots Cooked For 14 Hours  
Whipped Feta | Chilli Oil | Puffed Quinoa 21

*Kāreti kua āta tunua / wheta kua wepu / hinu  
hirikakā / kinawa pupuhi* 

Sous Vide Lamb Rump | Kawa Kawa Saag 46  
Crispy Kale | Balsamic Caviar | Potato Bon  
Bon

*Ramu Reme Sous Vide / Kawakawa Kāri Rau / Kēra  
Pakapaka / Korokete Taewa*

Honey & Sesame Glazed Pork Belly | Pickled 42  
Cabbage | Bok Choy | Puff Rice

*Miere Puku Poaka / Kāpeti Whakatōtō / Raihi Pupuhi*

Garlic Chicken Thigh Schnitzel | Buttered 38  
Potatoes | Cos & Parmesan Salad

*Kāriki Heihei Hinitera / Pata Taewa / Huamata Kōhi  
Me Te Pāmena*

Chicken Curry | Oven Roasted Chicken Thigh 39  
Coconut & Cashew Nut Gravy | Steamed Rice  
Pickled Cabbage | Rēwana Flatbread



*Hūhā Heihei Tunua Ki Te Umu / Kātiu Kokonati  
Wairanu / Raihi Mamaoa / Kawakawa Kāri Rau /  
Rēwena Papatahi (Can be vegetarian)*

Charcoal Coated Fish Of The Day | Pea 44  
Velouté | Broccolini | Portobello Mushroom  
Pickled Fennel

*Ika O Te Rangi / Porokoṛini / Harore / Wenara  
Whakatōtō*

Grilled Eggplant | Chive Mayo | Smoked Fig 37  
Potato Bon Bon  (Can be vegan)

*Ārani Parai Tahu / Kīnaki Haiṛi / Piki Auahi / Korokete  
Taewa*

 Vegetarian  Vegan

### Allergen Advisory

While we take every care in the preparation and service of our dishes, our kitchen operates with shared equipment and preparation areas, we cannot guarantee the absence of cross contamination.

Our kitchen handles a range of allergens including tree nuts, wheat, eggs, milk, fish, crustaceans, sesame, soy, molluscs and lupin. If you have any food allergies or dietary requirements, please let our team know prior to ordering and we will do our best to accommodate you safely.



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## BURGERS

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Smash Beef and Bacon Burger | Gherkin Mustard Mayo | Smoked Cheese Sauce Fries | Aioli 36

*Mīti Pāpā Me Te Pēkana Pākā / Kīnaki Matikara Me Te Kākano Kakariki / Pawa Tīhi Wairanu Rīwai Parai / Aiori*

Portobello Mushroom and Halloumi Burger | Smoked Cheese Sauce | Fries Aioli 35

*Harore Me Te Harumi Pākā / Kīnaki Tīhi Auahi / Rīwai Parai / Aiori*

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## SIDES

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Gourmet Potatoes | Chive Butter 15

*Taewa Papai / Pata Haipī*

Caramelised Baby Carrots | Curry Leaf | Whipped Goat's Curd 15

*Karamere Pēpe Kāreti / Rau Kāri / Kiri Kōti Hīpi Kua Wepu*

Roast Beetroot | Horopito Yoghurt 15

*Tunua Pīti / Miraka Tepe Horopito*

Garlic Rēwena Bread 15

*Rēwena Kāriki*

Cos And Parmesan Salad | Honey Dressing 15

*Huamata Kōhi Me Te Pāmipene / Kīnaki Mīere*

Skin on Fries | Aioli 15

*Kiri Ki Te Rīwai Parai / Āeore*

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## FROM THE GRILL

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300g Aged Scotch Fillet | Bone Marrow Celeriac Purée | Baby Onion | Cherry Jam Kale | Béarnaise 61

*Mīti Karawhiu Tawhito / Pūmua Wheua / Pūri Rīwai Kareti / Riki Iti / Tere Tiamu / Keira / Ranu Bearnaise*

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## DESSERTS

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Classic Crème Bruleè 22

*He mūrei kirimi*

Mars Bar Cheesecake | Mango Sorbet 22

*Mars Bar Kēkē Tīhi / Tōpete Māngo*

Banoffee Pie | Ginger Base | Vanilla Mascarpone 22

*Kopaki Pai Panana / Uptake Tinitia / Mākarapone Tinitia*

Sticky Toffee Date Pudding Vanilla Ice Cream 21

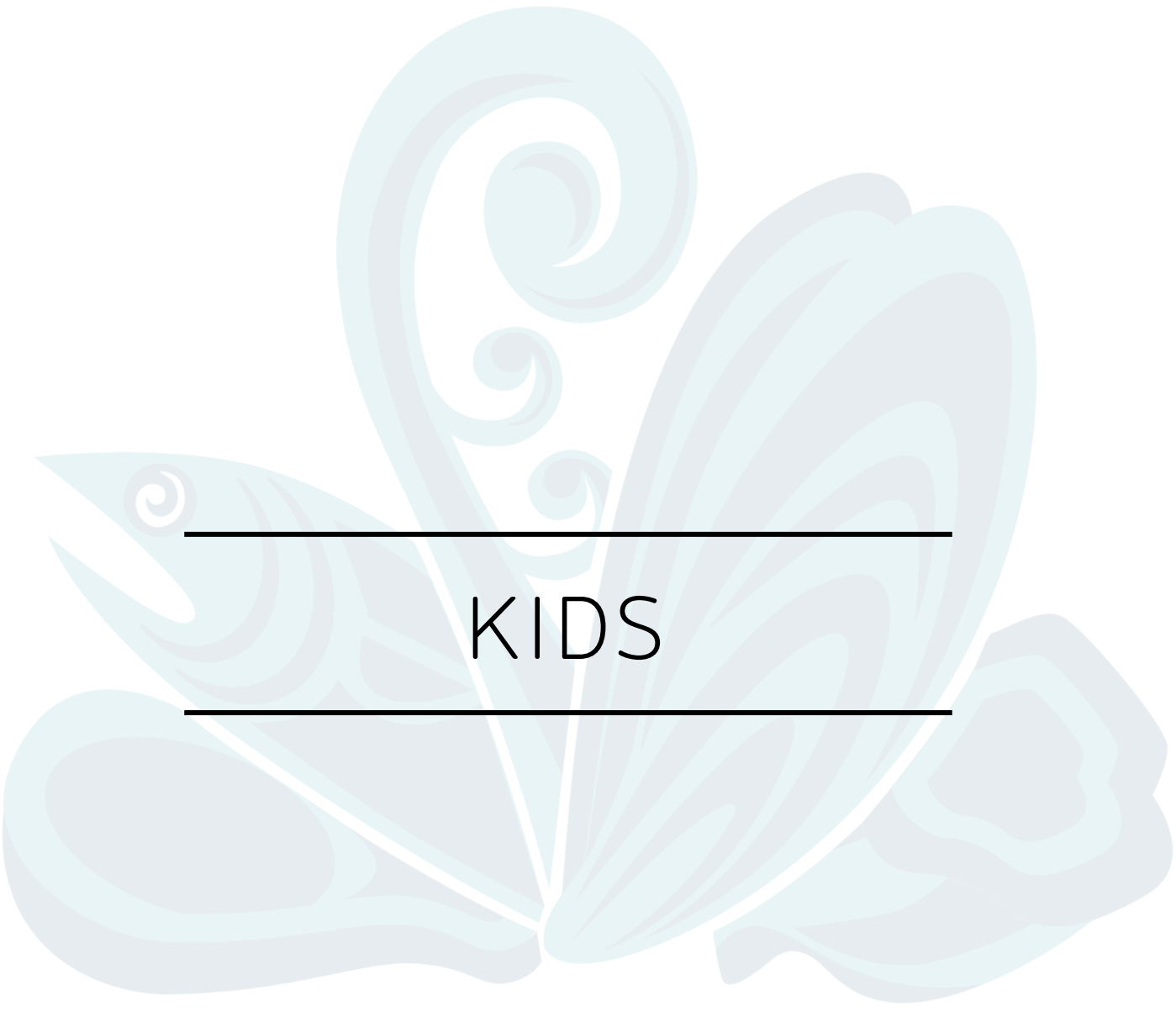
*Purini Raurenga Kikī Me Te Huka Karamere Ahikirimi Wanira*

Apple Kawakawa Crumble | Rhubarb Gel | Ginger Crumble | Vanilla Ice Cream 21

*Āporo Me Te Kawakawa Puehu / Kōkihi Rōpere Hūpē / Tinitia Puehu / Ahikirimi Whanira*

Trio of Sorbet 20

*He tōpere takitoru*



KIDS

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# LITTLE ONES MENU

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<b>Skinny Fries   Tomato Sauce</b>	9
<i>Taewa parai kōangiangi nei   he kīnaki tōmato</i>	
<b>Fried Chicken &amp; Chips   Tomato Sauce</b>	15
<i>He heihei parai me te taewa parai   he kīnaki tōmato</i>	
<b>Tempura Fish &amp; Chips   Tomato Sauce</b>	17
<i>He ika parai temepura nei me te taewa parai   he kīnaki tōmato</i>	
<b>Mac &amp; Cheese</b>	16
<i>He makerōne me te tīhi</i>	
<b>Fried Chicken Sliders   Fries</b>	17
<i>He hanawiti heihei i paraihia   he taewa parai</i>	
<b>Beef Pattie Sliders   Fries</b>	17
<i>He hanawiti mīti kau   he taewa parai</i>	

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<b>Ice Cream Sundae   Chocolate Sauce   Berries</b>	10
<i>He ahikirmi rangi mokopuna   he wairanu tiakarete   he rōpere</i>	
<b>Chocolate Fry Bread   Ice Cream</b>	10
<i>He paraoa parai tiakarete kē nei   he ahikirimi</i>	
<b>Banoffee Split   Ice Cream</b>	11
<i>He panenōwhe i weheruatia   he ahikirimi</i>	



BAR SNACKS



<b>Garlic Rēwena Bread</b>	16
<i>Rēwena kāriki</i>	
<b>Maata's Fried Bread   Whipped Goats Curd</b>	22
<i>Paraoa parai nā Maata / kiri kōti hipi kua wepu</i>	
<b>Steamed Edamame   Crispy Shallots   Soy</b> 	14
<i>Heētamāme i kōhuatiakiroto i tēkiriHerikiiti hukihuki   He tōi</i>	
<b>Salt &amp; Pepper Squid   Chilli   Spring Onion   Kawa Kawa Mayo</b>	23
<i>Tote me te pepa Ngū / hirikakā / rikiriki / kīnaki kawakawa</i>	
<b>Fried Chicken Skewer   Lemon Honey Yoghurt   Kawa Kawa Mayo</b>	25
<i>Tote me te pepa Ngū / hirikakā / rikiriki / kīnaki kawakawa</i>	
<b>Fish and Chips   Skin on Fries   Roebuck Salad   Tartare Sauce</b>	37
<i>Ika me te rīwai o te rangi/kiri ki te rīwai / huamata Roebuck / kīnaki tātere</i>	
<b>Chicken Curry   Oven Roasted Chicken Thigh   Coconut &amp; Cashew Nut Gravy   Steamed Rice   Pickled Cabbage   Rēwana Flatbread</b> <small>(Can be vegetarian)</small>	39
<i>Hūhā Heihei Tunua Ki Te Umu / Kātiu Kokonati Wairanu Raihi Mamaoa Kawakawa Kāri Rau / Rēwena Papatahi</i>	
<b>Smash Beef and Bacon Burger   Gherkin Mustard Mayo Smoked Cheese Sauce   Fries   Aioli</b>	36
<i>Mīti Pāpā Me Te Pēkana Pākā / Kīnaki Matikara Me Te Kākano Kakariki / Pawa Tīhi Wairanu Rīwai Parai / Aioli</i>	
<b>Portobello Mushroom and Halloumi Burger   Smoked Cheese Sauce   Fries   Aioli</b> 	35
<i>Harore Me Te Harumi Pākā / Kīnaki Tīhi Auahi / Rīwai Parai / Aioli</i>	