

ŌKĀREKA

ALL DAY (10am - 5pm)

Wild mushroom risotto, porcini & field mushrooms, truffle oil, crispy sage (V, GFI)	32
Panko-crumbed market fish, garden salad, fries, tartare (DF, GFIO)	38
Fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)	22
Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, pickles, beetroot relish, house aioli, brioche bun, shoestring fries, tomato relish (DFO)	36
Rēwena bread steak sandwich, rocket, caramelised onion, mushroom sauce (GFIO)	38

DRINKS

Coffee: Short Black, Long Black, Americano, Macchiato	5.5
Flat White, Latte, Cappuccino, Mochaccino	6.5
Tea: English Breakfast, Earl Grey, Three Mint, Matcha Green, Lemon Ginger & Mānuka Honey, Vanilla Chai	5.5
Chai Latte	6.5
Hot Chocolate	5.5
Juice: Apple, Cranberry, Orange, Pineapple, Tomato	6
Soda Water, Tonic Water, Ginger Ale, Ginger Beer	6
Coca-Cola 'Classic', Coca-Cola 'Zero Sugar', Sprite, Fanta, L&P, Lemon Lime & Bitters	6
Red Bull	7

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available | VO = vegetarian option
DFO = dairy free option available | GFIO = gluten free ingredients option available

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DINNER (5pm - 10pm)

Starters

Assorted bread and dips (V)	16
Kūmara soup, smoked paprika, crème fraîche, toasted pumpkin seeds (V, GFI)	18
Prawn & coconut arancini, lime aioli, mango pepper sauce, micro coriander & herb salad (GFI)	20
Green-lipped mussels, Thai red curry & coconut broth, artisan sourdough (DF, GFO)	22
Fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)	22
Crispy pork belly bites, cabbage, fennel & radish slaw, apple cider vinaigrette, pickled shallots, spiced apple chutney (DF, GFI)	22

Mains

Wild mushroom risotto, porcini & field mushrooms, truffle oil, crispy sage (V, GFI)	32
Panko-crumbed market fish, garden salad, fries, tartare (DF, GFIO)	38
Buttermilk chicken schnitzel burger, lettuce, jalapeño slaw, gherkins, smoked paprika mayo, brioche bun, shoestring fries, chipotle ketchup (DFO)	36
Buttermilk sous-vide chicken breast, creamy parsnip & celeriac purée, roast baby carrots, charred shallots, pickled beet pearls, crispy kale, thyme jus (GFI, DFO)	38
Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, pickles, beetroot relish, house aioli, brioche bun, shoestring fries, tomato relish (DFO)	36
250g Angus sirloin steak, truffle mash, grilled asparagus, baby leeks, pickled mustard seeds, red wine & shallot reduction (GFI, DFO)	44
Herb-crusted lamb rump, basil-pea purée, fondant potato, charred broccolini, glazed carrots, charred shallots, lamb jus, hazelnut crumb (GFI, N, DFO)	46

Sides

Local greens, pikopiko fern shoots, pickled onion, citrus vinaigrette (VG, DF, GFI)	12
Crisscut fries, grated parmesan, horopito seasoning, garlic aioli (V, GFI)	14
Honey-glazed carrots, fresh thyme, sesame seeds (V, DF, GFI)	16
Garlic butter green beans, toasted almonds, red wine jus (GFI, N, DFO)	16

Desserts

Pavlova roulade, rolled meringue, lemon curd, kiwifruit, crème chantilly (V, GFI)	22
Coconut cheesecake, pineapple curd, macadamia crunch, mango sorbet (V, N)	22
Chocolate fondant, vanilla bean ice cream, seasonal fruit compôte, salted caramel drizzle (V)	22
Poached pear & spiced hazelnut cake, burnt honey cream, toasted hazelnuts, gingerbread crumbs (V, N)	22

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