

ÖKĀREKA

ALL DAY (10am - 5pm)

Spinach & ricotta ravioli, brown butter sauce, sage & herb crumb (V)	30
Panko crumbed market fish, garden salad, fries, tartare (DF, GFIO)	35
Crispy fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)	22
Butter chicken, fragrant basmati rice, pickled onion, local greens (GFI)	32
Brioche beef burger, spicy bacon, smoked cheddar, rocket, piri-piri aioli, crisscut fries (GFIO)	32
Rēwena bread steak sandwich, rocket, caramelised onion, mushroom sauce (GFIO)	35

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
Miso-glazed parsnip, pickled pear, crispy capers, hazelnut, miso & pumpkin seed sauce (V, GFI, N, VGO)	16
Grilled halloumi, honey & butternut purée, tossed radicchio, summer leaves, pomegranate (V, GFI)	18
Prawn & coconut arancini, lime aioli, mango pepper sauce, micro coriander & herb salad (GFI)	20
Crispy fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)	22

Mains

Sautéed mushrooms, spelt grain, grilled baby lettuce, silken tofu sauce, cashew pesto (VG, DF, N)	30
Panko crumbed market fish, garden salad, fries, tartare (DF, GFIO)	38
Marlborough salmon, baby beetroot, carrot, quinoa pilaf, citrus herb vinaigrette (GFI)	38
Roasted duck breast, duck-fat potatoes, duck croquettes, honey-glazed carrots, herb oil, veal jus (GFIO)	40
Slow-cooked pork belly, caramelized apple, pickled red onion, roast kūmara, fresh watercress, rēwena croutons, horopito honey mustard vinaigrette (GFIO)	40
Brioche beef burger, spicy bacon, smoked cheddar, rocket, piri-iri aioli, crisscut fries (GFIO)	32
Braised beef cheek, potato pommes, sautéed asparagus, parsley oil, merlot jus (GFI)	40
Grilled lamb loin, burnt carrot purée, braised aubergine, Israeli minted couscous, labneh (GFIO)	42

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
Mānuka smoked beetroot, feta, herb infused olive oil (V, GFI, DFO)	16
Piri-iri grilled broccolini, lemon & garlic aioli (V, GFI)	16

Desserts

Dark chocolate mousse, candied pecans, raspberry coulis (VG, DF, N)	20
Summer berry tart, cream, fresh berries, vanilla white chocolate ice cream (V)	22
Lemon cheesecake, lemon curd, almond, coconut crust, lemongrass gelée (V, N)	22
Kānuka honey panna cotta, feijoa compôte, honeycomb, fresh berries (V, GFI)	20

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