

ŌKĀREKA

ALL DAY (10am - 5pm)

Steak fries, truffle salt, parmesan snow, garlic aioli (V, GFI)	14
Heirloom tomato & watermelon salad, balsamic pearls, fresh basil, olive dust (VG, GFI)	14
Wild mushroom & truffle risotto, mushroom & herb cream, parmesan crisp, crispy sage (V, GFI)	36
Crispy buttermilk fried chicken, roasted red pepper purée, smoked paprika aioli, pickled cucumber ribbons, micro herbs (GFIO)	22
Club toastie, sliced chicken, bacon, tomato, cheese, aioli, rēwena bread (DFO)	24
Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, house aioli, caramelized onion, brioche bun, fries (DFO)	36

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

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.

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DINNER (5pm - 10pm)

Starters

Pumpkin arancini, lime aioli, mango pepper sauce, micro coriander & herb salad (V)	20
Pacific oysters – champagne mignonette, cucumber & yuzu dressing, lemon (DF, GFI) half a dozen	28
Seared 'Ōra King' salmon crudo, finger lime caviar, avocado purée, compressed cucumber, pickled radish, lemon oil (DF, GFI)	24
Buttered prawns, charred pineapple salsa, coconut foam, kaffir lime gel, micro coriander (DF, GFI)	24
Crispy buttermilk fried chicken, roasted red pepper purée, smoked paprika aioli, pickled cucumber, micro herbs (GFIO)	22

Mains

Wild mushroom & truffle risotto, mushroom & herb cream, parmesan crisp, crispy sage, (V, GFI)	36
Line-caught market fish, pāua beurre blanc, heirloom tomato & basil salad, zucchini, citrus dust (GFI, DFO)	42
Free-range chicken breast, stuffed spinach, ricotta & sundried tomato, creamy parsnip purée, glazed baby carrots, charred broccolini, thyme jus (GFI, DFO)	44
Slow-cooked pork belly, apple & sage stuffing, roasted kūmara & watercress salsa, coconut cream sauce infused with ginger, lemongrass, & horopito (GFO)	42
Canterbury lamb rump, pea velouté, fondant potato, charred baby carrots, mint gel, pistachio crumb (N, GFI)	48
Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, house aioli, caramelized onion, brioche bun, fries (DFO)	36
Te kānuka beef tenderloin, potato & herb rosti, charred broccolini, glazed shallots, horopito jus (GFI, DFO)	48

Sides

Heirloom tomato & watermelon salad, balsamic pearls, fresh basil, olive dust (VG, GFI)	14
Charred corn ribs, chilli-lime butter, paprika herb dust (V, GFI, DFO)	14
Steak fries, truffle salt, parmesan snow, garlic aioli (V, GFI)	14
Roasted baby potatoes, rosemary, olive oil, sea salt, garlic confit (VG, GFI)	14

Desserts

Mango & white chocolate mousse dome, mango glaze, coconut almond crunch, passionfruit gel, white chocolate & vanilla cream (V, GFI, N)	22
Dark chocolate crèmeux, mandarin curd, olive oil sponge, candied orange peel (V)	22
Crème brûlée, chocolate hazelnut cream, vanilla bean cream, toasted hazelnuts (V, GFI, N)	22
Lemon verbena panna cotta, yuzu gel, shortbread crumb, basil & fruit sorbet (V, GFI)	22

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