

Te Pō



Starters

Rewana bread

Soup

Kumara and watercress soup. *v, gf*

Seafood chowder. *gf*

Salads

Mixed lettuce leaf *with red onion, cucumber, tomato and condiments. v, gf*

Caesar *with manuka smoked bacon and rewana croutons*

Roast vegetables *with lime, avocado oil and horopito. v, gf*

Marinated mushroom *with white balsamic, smoked sea salt and kawakawa. v, gf*

Pasta salad *with pea and watercress pesto. v*

Cabbage watercress and napa kimchi *gf*

Shrimp, pineapple and coriander *gf*

Raw fish *marinated in lime and coconut cream. gf*

Whole cooked prawn *gf*

Marinated green lip mussels *gf*

Smoked eel *seasoned* with furikake and citrus. gf*

** Subject to availability*

Smoked kahawai *seasoned with furikake and citrus. gf*

Smoked salmon *with karengo seasoning, baby spinach and toasted nuts. gf*

Carvery

Horopito infused carved ham

Dinner

Te Pō



Hangi

Chicken *with rewana bread stuffing*

Lamb leg

Rewana bread stuffing

Pumpkin, kumara and potatoes. *v, gf*

Buffet

Green lipped mussels *with garlic. gf*

Sweet corn and karengo seasoning *v, gf*

Potato bake *with garlic and watercress. v*

Steamed rice *v, gf*

Makhani curry *with hangi smoked tomato, chickpeas and kidney beans. v, gf*

Fettucine *with moe moe and watercress. v*

Vegetarian fried noodles *v*

Roast pork

Desserts

Steamed pudding *with custard and cream*

New Zealand pavlova *with whipped cream and seasonal fruit. gf*

Chocolate dipped cream puffs *with rhubarb dust*

Caramelised kumara brûlée *gf*

Chocolate mousse *gf*

Kawakawa jelly and coconut panna cotta *gf*

Blackberry and kawakawa compote *gf*

New Zealand ice-cream *gf*

Fruit salad *gf*

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Tea and coffee provided

Dinner