



CATERING MENU

Every dish on our menu follows our kaupapa - taking elements of old school Māori kai and adding modern flavours.

Choose a selection of the dishes below for your event.

We recommend approximately 4-5 dishes.

Kūmara & Coconut Bites

Kūmara cooked in a hāngi for a delicious & unique smokey flavour, combined with coconut and panko crumbed. Served with a handmade sweet horopito sauce & aioli.

Vegetarian

Smoked Kahawai & Kūmara Chowder

A delicious combination of sweet, creamy kūmara and artisan smoked kahawai.

Gluten free

Salmon Wings

Smoked salmon wings served with watercress dipping sauce

Gluten free

Crispy Chicken

Succulent, crispy chicken served with a duo of handmade dipping sauces - Zesty Watercress and Horopito Piri Piri

Gluten free

Piko Piko & Edamame Bites

Piko piko & edamame risotto bites with kawakawa tahini dressing

Vegan, Gluten Free, Dairy Free

Tua Tua Fritters

Tua Tua fritters served with a kina chili chive mayo

Crayfish Slider

NZ crayfish with a lemony kawakawa mayo.

Piri Piri Chicken Salad

Spicy horopito (NZ native pepper) piri piri chicken, salad greens & crushed peanut served with a handmade coriander & lime dressing.

Gluten free

Smoked Kahawai & Watercress Salad

Artisan smoked kahawai and a salad of watercress, red onion and carrot served with an artisan saffron and orange vinaigrette.

Gluten, Dairy and Egg Free

Quinoa, Pumpkin & Sweet Corn Salad

Hāngi cooked pumpkin, quinoa & sweet corn salad with a Mānuka honey dressing.

Gluten free, dairy free and vegetarian.

Aotearoa Reuben Sandwich

A modern Māori twist on the classic Reuben Sandwich. Handmade hāngi cooked pastrami, braised cabbage, cheese & dressing on rēwena bread.

Bacon & Egg Buttie

Bacon, egg, handmade mānuka smoke & black garlic aioli, artisan tomato sauce & rēwena bread

Pulled Pork & Slaw Roll

Spice rubbed pork, cooked in a hāngi long and slow for a delicious and unique smokey flavour, served with slaw and a tangy handmade dressing.

Served without the roll for a gluten free option

Pulled Lamb Burger

Lamb cooked in a hāngi long and slow for a delicious and unique smokey flavour, served with beetroot, carrot and a handmade cumin & mint dressing.

Loaded Fries

Spice rubbed pork, cooked in a hāngi long and slow for a delicious and unique smoky flavour, spicy salsa, coriander & lime dressing

Gluten free

Fish & Chips

Fresh fish with a horopito/kawakawa panko crumb & chunky fries served with tomato sauce and a handmade karengo tartare sauce.

Fried Bread

Bites size fried bread served with handmade mānuka honey caramel sauce.

Kawakawa Meringue

Meringue infused with the sweet aromatic flavour of kawakawa (native NZ plant), served with fresh cream and a drizzle of handmade mānuka caramel sauce.

Rēwena Bread Trifle

Rēwena bread, strawberry, rhubarb, mānuka honey custard, jelly, cream and hokey pokey