



CHEF REWI & CHEF REX

Tūhono  
MATARIKI DINNER

STARTERS

Fry bread with salted golden syrup butter | 12  
Freshly shucked oysters with kawakawa sorbet and Laphroig | 7 each  
Creamed pāua on toast | 16 each  
Fried Hāngī potatoes with kimchi mayo | 15

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ENTRÉE

Watercress and Hāngī potato vichyssoise | 23  
Crudo of Kingfish with toroī dressing | 26  
Pressed titī and pork | 29

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MAIN COURSE

Horopito beef cheek with kawakawa pumpkin purée | 45  
Fresh fish, tuatua with koura, karengo and smoked butter sauce | 45  
Roast chicken, Hāngī stuffing and cabbage, charred broccolini with kina dressing | 45  
Pork belly and watercress | 45  
Hāngī vegetable terrine, ngahere herbs, miso dressing and stuffing crumble | 38

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PUDDING

Hāngī steam pudding, custard, pineapple salsa and banana butterscotch | 21  
Kumara brûlée and kawakawa crème anglaise | 21  
Smoked chocolate mousse, tītoki poached pear and macadamia praline | 21

Dishes may be refined to honour the finest produce available on the night.