



We understand that Kai is much more than just food. It's about whanau (family and friends) and oranga (health and wellness). Our menus have been created by our talented culinary team led by our incredible Executive Chef, Makisi Tulikihakau. We have sourced ingredients that showcase the best local produce in our region and we aim to present it to you with aroha, care and pride.

### BREAD SELECTION

**Homemade Rewena Loaf w/ karengo butter, olive oil and balsamic (VG, NF) 12.5**

**Garlic Pizza Bread w/ chopped parsley (VG, NF) 9.5**

**Assorted Breads (VG) 14**

Dip Selection (choose any three)

Olive Oil and Balsamic Glaze, Karengo Butter, Dukkah, Piri-piri Pesto, Horopito Beetroot Relish, Kawakawa Hummus

### STARTER

**Soup of the Day** (your server will advise you of today's selection) 12

**Matatoki Organic Mozzarella w/ caprese watermelon salad, tomato, cucumber, and basil (VG, GF) 14.5**

*The Cheese Barn Matatoki is located about 70 kilometres north-east of Hamilton and is known for their BioGro certified organic cheeses. Their mozzarella won the gold medal at the New Zealand champion of cheese awards in 2017*

**Asian Green Salad w/ mixed grains, coconut yoghurt and a soy ginger dressing (V, DF, GF) 13**

**Charred Octopus w/ creamy potato, seaweed chilli butter (GF, NF) 15**

**Ika Mata Fresh Line Caught Fish w/ coconut, lime, avocado with grilled Maori bread (DF, NF) 16**

**Kawakawa Venison Carpaccio w/ pickle blueberries, toasted macadamia, and blue cheese 17.5**

*Locally farmed Waikato Denver Leg*

**Waratah Pork Belly w/ crispy skin, kimchi apple slaw, toasted cashew nuts (DF, GF) 15.5**

*In the heart of the Waikato, Otorohanga is home to Waratah Farms, one of the largest and most well respected independent farms operating in New Zealand*



## MAIN

**Homemade Gnocchi w/ assorted mushrooms, onion three ways, and shaved parmigiano**  
(VG, NF) 30.5

**Akaroa Miso Salmon Fillet w/ spicy nuts & cauliflower couscous, harakeke sour cream**  
(GF) 34

*Akaroa Salmon is a family operation established nearly three decades ago. Their approach to rearing salmon prioritises the health and welfare of the fish and long term protection of the environment*

**Sous Vide Horopito Free Range Chicken, herb roasted w/ kimchi, mushroom, dashi broth**  
(GF) 32.5

**Hereford Prime Eye Fillet w/ mushroom puree, potato fondant, baby veggies**  
and a red wine jus (GF, NF) 36.5

*We're proud to offer quality beef from local Waikato & King Country farms*

**Local Waikato Lamb Rump w/ miso eggplant, karengo & macadamia dukkah,**  
sweet vine pepper, olives (GF) 33

## FROM THE GRILL

**Horopito Free Range Chicken 30.5**

**Hereford Prime Sirloin (250gm) 36**

*Quality beef sourced only from local Waikato & King Country farms*

**Free Range Pork Chops bone in (250gm) 28.5**

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**Local Waikato Lamb Rump 34**

All grilled meats served with onion rings, creamy potato mash and your choice of sauce  
Creamy Peppercorn, Salsa Verde, Béarnaise, Red Wine Jus

## SIDE DISHES

**Asian Slaw w/ kewpie mayo (VG, DF, GF, NF) 7.5**

**Grains and Local Green Salad w/ soy ginger dressing (VG, DF, GF) 7.5**

**Steamed Garden Green Vegetables (VG, DF, GF, NF) 7.5**

**Truffle Scented Creamed Potatoes (VG, GF, NF) 7.5**

**Kumara Chips cut in-house w/ piri-piri mayonnaise (VG, DF, GF, NF) 7.5**

**Fries w/ aioli (VG, DF, GF, NF) 7.5**

*V-Vegan, VG-Vegetarian, DF-Dairy Free, GF-Gluten Free, NF-Nut Free*





## DESSERT

**Vanilla Crème Brulee** w/ blackberry, sage & honey ice cream, almond biscotti  
(VG) 12.5

**Flourless Orange Cake** w/ blood orange discs, mascarpone cream  
(VG, GF, NF) 12.5

**Chocolate Marquise** w/ fresh local berries, chocolate soil, and muscovado cream  
(VG) 12.5

**Vegan Chocolate Cake** w/ local Duck Island coconut caramel sesame ice cream  
(V, DF, NF) 12.5

**Fresh Fruit Salad** w/ mango sorbet, coconut yoghurt, passion fruit coulis  
(V, GF, DF, NF) 12.5

**Duck Island Ice Cream of the Day** (your server will advise you of today's selection) (VG)  
1 scoop 4      2 scoops 7.5      3 scoops 10.5

*Duck Island is an award-winning small batch ice cream shop located in Hamilton East. Their ice cream is made using organic milk, cream and the freshest ingredients possible*

**Over The Moon Cheese Platter** w/ three New Zealand cheeses, assorted crackers and premium dehydrated Waikato fruit, quince paste  
Small 18      Large 30.5

*Over The Moon Dairy is an award winning cheesemaker in Putaruru, 65 kilometres south-east of Hamilton*

### KEY

**Aroha:** Love

**Kai:** Food

**Karengo:** A red seaweed and a delicacy to Maori

**Kawakawa:** Found throughout the North Island of New Zealand and is known as a traditional medicinal plant for Maori

**Rewena Bread:** A traditional Maori sourdough potato bread that we make in our kitchen from scratch