

ÖKĀREKA

ALL DAY (10am - 5pm)

Rēwena bread bruschetta, butternut hummus, cream cheese, sliced figs, pecan & butternut crumb, thyme & maple syrup (V, N)	16
Spinach & ricotta ravioli, brown butter sauce, sage & herb crumb (V)	30
Fried chicken, chipotle glaze, pickled shallots, kewpie mayo', peanut crumb (N, GFIO)	20
Butter chicken, fragrant basmati rice, pickled onion, local greens (GFI)	32
Rēwena bread steak sandwich, rocket, caramelised onion, mushroom sauce (GFIO)	35

DRINKS

Short Black, Long Black, Americano, Macchiato	5.5
Flat White, Latte, Cappuccino, Mochaccino	6.5
Pukka Tea: English Breakfast, Earl Grey, Three Mint, Matcha Green, Lemon Ginger & Manuka 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, Coca-Cola 'Zero Sugar', Sprite, Fanta, L&P, Lemon Lime & Bitters	6
Red Bull	7

We cannot guarantee the food preparation environment is free from traces of all allergens.
Please inform your server of any dietary allergies.

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available | DFO = dairy free option available
GFIO = gluten free ingredients option available

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DINNER (5pm - 10pm)

Starters

Rēwena bread bruschetta, butternut hummus, cream cheese, sliced figs, pecan & butternut crumb, thyme & maple syrup (V, N)	16
Edamame stuffed portobello mushroom, feta, potato crisp, garlic & piri-piri aioli, microgreens (VGO, GFI)	18
Beetroot & horopito cured salmon, pickled fennel, horopito infused citrus salad, crispy capers (DF, GFI)	22
Fried chicken, chipotle glaze, pickled shallots, kewpie mayo', peanut crumb (N, GFIO)	20
Tonkotsu ramen, hāngi pork belly, watercress, egg	22

Mains

Spicy eggplant, jasmine rice, fried shallots, spring onion, black bean sauce (VG, DF, GFI)	30
Spinach & ricotta ravioli, brown butter sauce, sage & herb crumb (V)	30
Grilled catch of the day, rīwai purée, chorizo & almond crumb, pickled pikopiko, crispy kale, lemon herb beurre blanc (N, DFO, GFIO)	38
Mānuka honey glazed chicken breast, spice glazed pumpkin, string beans, peas, almond & pine nut crumb, sage brown butter sauce (GFI, N, DFO)	38
Twice-cooked pork belly, herb infused parsnip purée, pickled apple & cabbage, caramelised shallots, apple cider reduction (GFI, DFO)	40
Slow cooked lamb shank, kūmara mash', baby carrots, mint gremolata, lamb jus (DF, GFI)	42
Brioche beef burger, spicy bacon, smoked cheddar, rocket, piri-piri aioli, crisscut fries (GFIO)	32
Mānuka smoked braised beef cheek, pomme purée, roast garlic mashed seasonal vegetables, rosemary & garlic red wine reduction (GFI, DFO)	42

Sides

Local greens, pikopiko fern shoots, pickled onion, citrus vinaigrette (VG, DF, GFI)	12
Mānuka smoked beetroot, feta, herb infused olive oil (V, GFI, DFO)	16
Piri-piri grilled broccolini, lemon garlic aioli (V, GFI)	16
Golden kūmara fries, grated parmesan horopito seasoning, aioli (V, GFI)	14

Desserts

Steamed pudding, vanilla bean custard, ice-cream, savoury nut crumb (N)	20
Kānuka honey panna cotta, feijoa compôte, kānuka honeycomb, fresh berries (GFI)	20
Chocolate crèmeux, kūmarahou infused caramel sauce, macadamia sand, pikopiko fern tuile (GFIO)	20
Kawakawa bliss ice cream trio (N, VGO)	18

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