

# DINNER MENU

## DAIRY FREE

### ENTRÉE

*Ngā timotimo*

House-made bread | olive & rosemary oil 12  
*He paraoa i pokepokea ki konei | hinu ōriwa me te rohirama*



Kimchi & onion flatbread 18  
*He paraoa tāmi me te kāpeti piropiro*

Fry bread | chilli sauce 15  
*He paraoa parai | kīnaki kakā*

Horopito poppadoms | onion salsa GF 12  
*He popetome horopito | he kīnaki riki*



Haukai fried chicken | sweet sesame glaze | spring onion 24  
*He heihei parai nā Haukai | he kohinu hāmoe tino reka nei | he riki koanga*

Salt n' pepper squid | cucumber salad | lime mayo 20  
*He wheke i ruia ki te pepa me te tote | he kūkama huamata | he wairanu rēmana*



Haukai salad of the day | peanut | mandarin | spring onion | pea shoots \*check with our friendly staff for today's special GF 25  
*Ko tā Haukai huamata o te rā | pīnati | manarini | he riki koanga me ngā rea pī kōrerohia ki ō mātou kaimahi mo te kai o te rangi*

### STEAK

*Mīti Kau*

300g beef scotch fillet | Nadines | seasonal greens | port jus GF 50  
*300g mīti kau (Kotimana) i hōripia | he taewa (Nadines) | ngā huamata o te wā | He wairanu waina whero*

Chef's cut of the day | Nadines | port jus GF POA  
*Tā te kaitunu matua mīti kau i whiria ai | he taewa (Nadines) | he wairanu waina whero*



Haukai signature dish



Haukai healthy choice

Please talk to our friendly team if you have any special dietary requirements

## MAINS

*Kaimatua*



Smoked lamb belly | roasted eggplant | capsicum ketchup | baked onion 42

*Puku reme i pawatia | otahēki i hukihukia | he pepa i wairanutia ki te tomato | he riki i umutaotia*

Pork belly | edamame puree | orange confit fennel | soy baked onions | anise jus GF 39

*Puke poaka | eramāmei kōpenupenu | karaka me te whēnere i āta paraihia | he riki me te moi i umutaoria | he wairani anitini*

Marinated pan-fried squid | squid ink linguini | glazed beetroot | herb emulsion | sweet tomatoes 41

*He wheke i marinitia i paraihia ki te pēne | he wheke taeārei ringihuini | he rengakura i kiriparaihia | he ota i whakaehua | he tomato reka kē nei*

Haukai tamarind goat curry | curry leaf rice | roti 34

*He kare nanakoti he tamarīni nā Haukai ake | he ota kare me te raihi | he roti*

Cajun roasted eggplant | carrot & cabbage fondue | baked onion 38

*He otahēki ihukia ki te karēne | he poroka kāpeti me te kāroti | he riki i umutaoria*

## DESSERTS

*Nga purini*

Strawberry & rose falooda | glass noodles | coconut | rhubarb GF 22

*He rōpere me te wharūna rōhi | he kihu parāoa karāhe nei | he kokonati | he rūpapa*



Trio of sorbet GF 20

*He tiotio takitoru*

