

# DINNER MENU

## VEGAN



### ENTRÉE

*Ngā timotimo*

House-made bread | olive & rosemary oil V 12

*He paraoa i pokepokea ki konei | hinu ōriwa me te rohirama*



Kimchi & onion flatbread V 18

*He paraoa tāmi me te kāpeti piropiro*

Fry bread V 15

*He paraoa parai*

Horopito poppadoms | onion salsa V GF 12

*He popetome horopito | he kīnaki riki*



Grilled tofu salad | peanut | mandarin | spring onion | pea shoots \*check with our friendly staff for today's special GF 25

*Huamata tōwhē hukihuki nei | pīnati | manarini | he riki koanga me ngā rea pī kōrerohia ki ō mātou kaimahi mo te kai o te rangi*

### MAINS

*Kaimatua*

Haukai tamarind curry | curry leaf rice | roti 34

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

Tempura mushroom burger | chilli | gherkins | coriander | mustard cress | fries 37

*Hanawiti harore temepura nei | he kakā | he kūkerene | he kōriana | he wātakirihī māterene | he taewa parai*

Cajun roasted eggplant | carrot & cabbage fondue | baked onion | goat's cheese V 38

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



Haukai  
signature dish



Haukai  
healthy choice

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

## DESSERTS

*Nga purini*

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

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



Trio of sorbet

DF GF 20

*He tiotio takitoru*

