

DINNER MENU

VEGETARIAN

ENTRÉE

Ngā timotimo

House-made bread | olive & rosemary butter V 12

He paraoa i pokepokea ki konei | he pata ōriwa me te rōhimeri



Kimchi & onion flatbread | parmesan V 18

He paraoa tāmi me te kāpeti piropiro | he tīhi pamerana

Fry bread | chilli cream V 15

He paraoa parai | he kirimi tirikakā

Horopito poppadoms | onion salsa | manuka yoghurt V GF 12

He popetome horopito | he kīnaki riki | he miraka kōtētē manuka

MAINS

Kaimatua



Roasted eggplant | capsicum ketchup | baked onion | goat's cheese 42

Otahēki i hukihukia | he pepa i wairanutia ki te tomato | he riki i umutaotia | he tīhi nanekoti

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 wātakirihi māterene | he taewa parai

Cajun roasted eggplant | carrot & cabbage fondue | baked onion | glazed beetroot V 38

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



Haukai
signature dish



Haukai healthy
choice

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

DESSERTS

Nga purini



Sentry Hill cheesecake | cocoa butter | mint GF 21

He keketihi Pūkākā | he pata kōkere | he ota mītini

Banoffee pie | dulce de leche | salt mascarpone 19

He keke panenōwhe | he rare miraka | he marekōpene tote kē nei

Tiramisu | berry sorbet 22

He tiramara | he tiotio perepere

Date pudding | 5 spice toffee | vanilla bean ice cream 20

He purini tānere | he tōwhere me ngā namunamuā e rima | he ahikirimi whatina

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

