

DINNER SET MENU

2 COURSES \$64 | 3 COURSES \$74



ENTRÉE

Ngā timotimo



Kimchi & onion flatbread | parmesan

V

He paraoa tāmi me te kāpeti piropiro | he tīhi pamerana



Haukai fried chicken | sweet sesame glaze | spring onion

He heihei parai nā Haukai | he kohinu hāmoe tino reka nei | he riki koanga

Salt n' pepper squid | cucumber salad | lime mayo

He wheke i ruia ki te pepa me te tote | he kūkama huamata | he wairanu rēmana

MAINS

Kaimatua



Smoked lamb belly | roasted eggplant | capsicum ketchup |
baked onion | goat's cheese

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



Pan fried fish | carrot & cabbage fondue | greens | tempered
yoghurt

GF

*He ika i paraihia ki te pēne | he poroka kāpeti me te kāroti | he ota
kākāriki | he miraka kōtētē i whakamārietia*

Haukai tamarind goat curry | curry leaf rice | roti

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

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

V

*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

Sentry Hill cheesecake | cocoa butter | mint

GF

He keketihi Pūkākā | he pata kōkere | he ota mītini

Tiramisu | berry sorbet

He tiramara | he tiotio perepere

Date pudding | 5 spice toffee | vanilla bean ice cream

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



Trio of sorbet

DF GF

He tiotio takitoru

