

# SUMMER MENU | TE PŌ FOR TABLES UP TO 16 PAX

## VEGAN PLATTER (VGN) 46

te mata fig chorizo, marinated tofu, jackfruit dumplings, honey and paprika roasted carrots, lavosh, vegan cheese, carrot hummus, edamame beans, focaccia, spiced nuts

## SEAFOOD PLATTER 52

ceviche, paua and truffle arancini, tiradito, lemongrass and kaffir prawns skewer, tartare mayo, pineapple and cucumber salsa, lavosh, crispy tortilla, crackers

## CHARCUTERIE PLATE 50

pastrami, prosciutto, chorizo, salami, spiced nuts, tomato pesto, lavosh, melbas, cornichons, fresh fruit, rēwena focaccia, pear chutney

## ENTRÉES

### KAWAKAWA WARM OLIVES (VGN)(GF) 12

citrus, wild fennel

### RĒWENA FOCACCIA 16

confit garlic & herb butter

### SHANGHAI SPICED DUCK SPRING ROLL (DF) 21

plum sweet and sour

### FISH TACOS (GF)(DF) 25

pineapple and cucumber salsa, asian slaw, chipotle mayo

### WAGYU CHEESEBURGER SLIDERS 21

jalapeno, pickle, chipotle aioli

### TIRADITO (GF)(DF) 24

habanero ponzu, mandarin

### PORK BELLY BITES (GF)(DF) 23

miso and date purée, orange, asian salad

### CHARRED ASPARAGUS (VGN)(GF)(DF) 19

whipped tofu, spiced macadamia nut, lime & truffle dressing

### CARROT MOSAIC (VGN)(GF)(DF) 19

chickpeas, rosemary & paprika, carrot purée

## SIDES

### ROASTED CARROT & KUMARA (V)(VGN)(GF) 18

lavender honey & paprika, citrus labneh, hazelnut dukkha

### BROCCOLI SALAD (V)(VGN)(GF) 16

avocado, spinach, crispy leek, lime & truffle dressing, parmesan, miso

### CHARRED GREEN BEANS (VGN)(GF) 17

slow roasted mushrooms, ponzu, sesame, sichimi

### GOURMET POTATOES (V)(GFO) 16

triple cooked, garlic aioli

### TRUFFLE PARMESAN FRIES aioli (V)(GF)(DFO) 15

### HOUSE SALAD (VGN)(GF)(DF) 16

seasonal produce, truffle dressing

## MAIN COURSES

### FISH OF THE DAY (DFO)(GF) 45

carrot purée, charred asparagus, pickled apple salsa

### BEEF EYE FILLET (DFO)(GF) 48

roasted cauliflower purée, mushrooms, horopito chimichurri

### LAMB RUMP (DF)(GF) 46

chipotle & kumara purée, mint & parsley gremolata, green beans

### JACKFRUIT & TAMARIND DUMPLINGS (VGN)(DF) 38

seasonal greens, slow roasted pineapple, shiitake broth

### FISH & CHIPS (DF) 42

tartare sauce, salad, fennel, radish, grilled lemon

## KIDS BENTO BOX (HALF PRICE FOR 12 YEARS & UNDER) 30

Choose from CAULIFLOWER POPCORN (VGN)(GF)

PRAWN MAC + CHEESE | FRIED CHICKEN (GF)

served w chips, edamame beans, chocolate mousse w berry compote

## DESSERTS

### KAFFIR LIME & LEMONGRASS PANNA COTTA (GF) 18

mandarin sauce, macadamia nut, tuile

### POACHED APPLE (VGN)(GF) 17

walnut crème, crumble, feijoa and pear sorbet

### CHOCOLATE CRÈME BRÛLÉE (GFO) 18

passion fruitgel, mandarin sorbet, sable, caramel

### PAVLOVA (V)(GF) 17

vanilla crème, raspberry sorbet, seasonal fruit

### CHEESE BOARD crackers, fresh fruit, tomato pesto, pear chutney

Waimata cheddar, blue OR brie | \$25 for 1 cheese | \$40 for 2 cheeses | \$55 for 3

(V) Vegetarian (DF) Dairy Free (VGN) Vegan (GF) Gluten Free

(DFO) Dairy Free Option Available (GFO) Gluten Free Option Available

*Tabu will take all reasonable efforts to accommodate guests dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchen or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering.*

## WINE LIST

### SPARKLING & CHAMPAGNE

Hunters MiruMiru Sparkling Wine Brut, Marlborough, NV 16 | 75  
Huia Brut Rosé, Marlborough 2019 17 | 80  
Rock Ferry Pinot Blanc Brut, Marlborough, 2021 18 | 85  
Joseph Perrier Cuvee Royale Brut Champagne, France NV 130

### ROSÉ

Matawhero Single Vineyard Rosé, Gisborne, 2023 13 | 55  
Millton 'Florist' Rosé, Gisborne, 2024 17 | 80  
Kelly Washington Pinot Rosé, Marlborough, 2024 18 | 85  
AIX Rosé Aix-en-Provence, France, 2022 20 | 89

### WHITE

Kemp Road Chardonnay, Marlborough 2022 13 | 55  
Neudorf Tiritiri Chardonnay, Nelson 2022 82  
Te Mata Estate Chardonnay, Hawke's Bay 2023 82  
Finca Bacara Four Elements Yeya Jumilla, Spain 2020 15 | 65  
Matawhero Church House Chardonnay, Gisborne 2024 19 | 85  
Millton Opou Chardonnay, Gisborne 2021 20 | 87  
Ata Rangi Pōtiki Chardonnay, Martinborough 2022 105  
Matawhero Irwin Chardonnay, Gisborne 2021 144  
Lethbridge Ooh La La Chardonnay, Vic, Australia 2022 115  
Millton CdSA 'Naboth's Vineyard' Chardonnay, Gisborne, 2019 220  
Matawhero SV Sauvignon Blanc, Gisborne 2024 14 | 60  
Huia Sauvignon Blanc, Marlborough 2023 14 | 60  
Meltwater By Corofin Sauvignon Blanc, Marlborough 2022 14 | 60  
Pegasus Bay Sauvignon Semillon, Waipara Valley 2020 20 | 95  
Matawhero Church House Chenin Blanc, Gisborne 2024 17 | 80  
Organised Chaos Chenin Blanc, Hawke's Bay 2021 79  
Millton Te Arai Chenin Blanc, Gisborne 2021 84  
Millton CdSA 'La Bas' Chenin Blanc, Gisborne, 2021 220  
Rock Ferry Trig Hill Pinot Gris, Marlborough 2023 15 | 65  
Te Whare Ra Pinot Gris, Marlborough 2022 70  
Millton Clos Samuel Viognier, Gisborne, 2021 17 | 80  
Von Winning Win Win Riesling Pfalz, Germany 2021 105  
La Solitude Châteauneuf du Pape Tradition Blanc, France 2021 210

### RED

Kemp Road Pinot Noir, Marlborough 2022 16 | 70  
Luna Estate Pinot Noir, Martinborough 2022 18 | 80  
Mon Petit Cheval Pinot Noir, Waipara Valley 2014 78  
Schubert Selection Pinot Noir, Wairarapa 2022 82  
Millton La Cote Pinot Noir, Gisborne 2021 84  
Te Kairanga Runholder Pinot Noir, Marlborough 2022 20 | 92  
Te Mata Estate Gamay Noir, Hawke's Bay 2023 18 | 80  
Matawhero SV Merlot, Gisborne 2023 14 | 60  
Gil Family Estates Honoro Vera Rioja La Rioja, Spain 2020 58  
Giant Steps Yarra Syrah Carignan Grenache, Vic, Australia 2019 110  
Alario Claudio Dolcetto d'Alba, Piedmont, Italy, 2022 18 | 85  
La Solitude Cotes Du Rhône Reserve Rouge, France 2021 17 | 77  
Kemp Road Whenua Bordeaux Blend, Hawke's Bay 2019 20 | 95  
Pakiaka Syrah, Hawke's Bay 2022 85  
Millton CdSA 'The Crucible' Syrah, Gisborne, 2021 220  
Leeffield Station Syrah, Marlborough 2021 24 | 105  
Reed Knives Edge Shiraz, Vic, Australia 2022 110  
Finca Bacara Four Elements Elefante Jumilla, Spain 2021 15 | 65  
Egobodegas Goru Gold Jumilla, Spain 2018 18 | 79  
Domaine des Moriers Chiroubles Beaujolais, France 2020 130  
Chene Bleu Astralabe Ventoux, Rhone Valley, France 2018 150  
Chateau Le Puy Emilien Bordeaux, France 2020 250  
Aria Di Caiarossa Tuscany, Italy 2018 215

### DIGESTIF

Rock Ferry Late Harvest Riesling, Marlborough 2018 17 | 77  
Kawa Grove 'Kāhu' Tawny Port, Muriwai NV 15 |

## TAHU COCKTAILS all \$20

MAKARAKA MARGARITA hendricks gin, lime, agave, sea salt	TAME POTO tequila, mezcal, lime, orange, agave
RŪPARA MURIWAI rhubarb, strawberry gin, raspberry, mint lemon, egg white	TAHU JULEP bourbon, apple, lemon, rosemary, mint
TITIRANGI PALOMA honey tequila, grapefruit, lime, soda	ONEROA lychee gin, cointreau, grapefruit, lime
TAMARAU MARTINI peanut butter whisky, espresso, vanilla	MIRUMIRU MANUTŪKE sav blanc gin, mirumiru, lemon, soda
TINIROTO TONGA gin, lime, mint, soda	MIRUMIRU TŪRANGA martini fiero, mirumiru, soda

**SLUSHIES** Classic Margarita | Flavoured Margarita 16

## BEER & CIDER

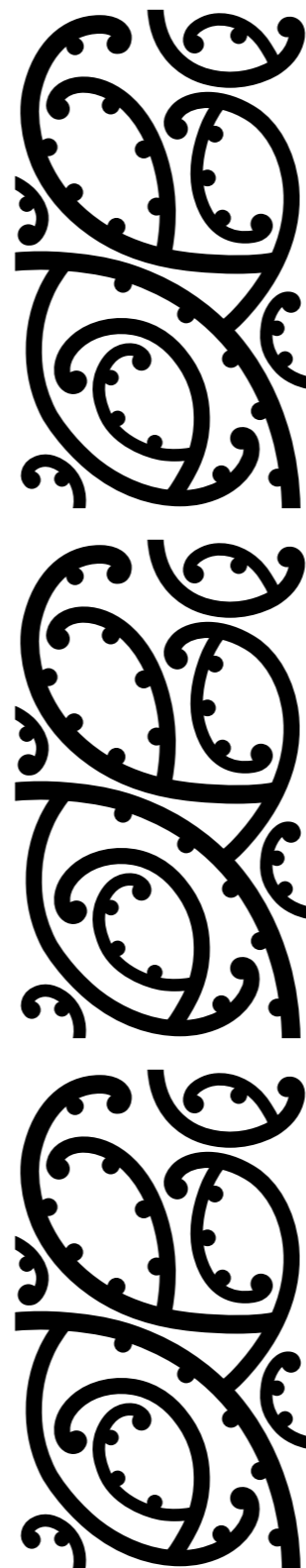
ON TAP	425ml
EMERSON'S NZ Pilsner 4.9%	12
EMERSON'S Hazed & Confused Cloudy IPA 5.8%	13
LITTLE CREATURES Pale Ale 5.2%	13
PANHEAD Supercharger 5.7%	13
PANHEAD Pickup Hazy IPA 5.9%	14
PANHEAD Sandman Hazy Pale Ale 5.2%	13
STEINLAGER Classic 5.0%	10
GISBORNE GOLD Lager 3.8%	10
KIRIN HYOKETSU 6% Lemon	12

## BOTTLED & CANNED

CORONA Extra 4.5%	10
MAC'S	10
- Magic Hour Hazy Pale Ale 5%	
- Slim Hazy Low Carb IPA 5.3%	10
- Mid Vicious Session Pale Ale 2.5%	9
PANHEAD Sandman Hazy Pale Ale 5.2%	12
STEINLAGER Alcohol Free 0%   Light 2.5%	9
ZEFFER No Alcohol Crisp Apple Cider 0.0%	9
ZEFFER	12
- Hazy Passionfruit Infused Cider 4.8%	
- Crisp Apple Cider 5%   Apple Crumble Infused Cider 5%	
- Hazy Alcoholic Ginger Beer 5%	
KIRIN HYOKETSU Peach	12

## NON-ALCOHOLIC

DAILY ORGANICS WINE ALTERNATIVE 250ml Rosé   Blanc   Rouge	15
GOOD SH*T PRE+PRO SYNBIOTIC SODAS 330ml Ginger   Tropical   Citrus	12
SCHWEPES GINGER BEER 250ml	8
RED BULL	8
SOFT DRINK Coke   Coke Zero   L&P   Sprite	5
JUICE Apple   Cranberry   Pineapple   Tomato Hill Road Orange Juice   Homegrown Feijoa Smoothie	8
VOYAGE Sparkling   Still 1000ml	12



27.11.24



*The embodiment of food and feasting:  
A reminder of the connection between food and identity, people and nature.*

*Out of consideration for other manuhiri,  
we appreciate one bill per table (equal splits are cool)*

WiFi: Manuhiri  
PW: KiaOraBro

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There is something quite special about breaking bread with someone. Sharing our food in our own way is a fundamental part of getting to know us. So, when we started to create the Tahu vision, it took us on a journey that honoured our tīpuna (ancestors), paid homage to Te Tairāwhiti as a region, and started something that can make a difference on an array of levels. Join us on the journey.