



LUNCH MENU | TE RĀ For tables up to 16 pax

FISH TACOS (GF)(DF) 25
pineapple & cucumber salsa, asian slaw, chipotle mayo

SCOTCH FILLET (GF)(DF) 33
horopito chimichurri, fries, eggs

CRISPY PORK BELLY (GF)(DF) 28
miso & date purée, orange & chilli gel, sweet soy, asian salad

FISH & CHIPS (DF) 30
tartare sauce, salad, fennel, radish, grilled lemon

CHARRED ASPARAGUS (VGN)(GF)(DF) 19
whipped tofu, spiced macadamia nut,
lime and truffle dressing

JACKFRUIT & TAMARIND DUMPLINGS
(VGN)(DF) 24

seasonal greens, slow roasted pineapple, shiitake broth

LEMONGRASS & CHILLI PRAWN SKEWERS
(GF)(DF) 24

pickled apple, house salad, nahm jim

WAIMATA CHEESE BOARD

crackers, fresh fruit, tomato pesto, pear chutney

cheddar, blue OR brie

\$25 for 1 cheese | \$40 for 2 cheeses | \$55 for 3

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

SIDES

HOUSE SALAD (VGN)(GF)(DF) 16
seasonal produce, truffle dressing

BROCCOLI SALAD (V)(VGN)(GF) 16
avocado, spinach, crispy leek, lime & truffle
dressing, parmesan, miso

GOURMET POTATOES (V)(GFO) 16
triple cooked, garlic aioli

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

DESSERTS

KAFFIR LIME & LEMONGRASS

PANNA COTTA (GF) 18

orange, macadamia nut, tuile

PAVLOVA (V)(GF) 17

vanilla crème, raspberry sorbet, seasonal fruit

POACHED APPLE (VGN)(GF) 17

walnut crème, crumble, feijoa and pear sorbet

(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.