

SUMMER MENU | TE PŌ

FROM 5PM DAILY

VEGAN PLATTER (VGN) 46

te mata fig chorizo, marinated tofu, roast pumpkin risotto, paprika roasted carrots, lavosh, vegan cheese, carrot hummus, edamame beans, focaccia, spiced nuts

SEAFOOD PLATTER 56

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

CHARCUTERIE PLATE 50

prosciutto, coppa ham, chorizo, salami, spiced nuts, chicken liver pâté, 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

TACO O TE RĀ (GF)(DF) 26 (2 PCS)

pineapple & cucumber salsa, asian slaw, chipotle mayo

TIRADITO (GF)(DF) 24

habanero ponzu, mandarin

PORK BELLY BITES (GF)(DF) 23

miso and date purée, orange, asian slaw

CAPRESE (GF) 26

buffalo mozzarella, heir loom tomatoes, white balsamic, pesto

EDAMAME BEANS (VGN)(GF) 21

garlic, seasame, chilli, flakey salt

SIDES

ROASTED CARROT & KUMARA (V)(VGNO)(GF) 18

lavender honey & paprika, citrus labneh, hazelnut dukkha

SPICY CUCUMBER SALAD (VGN)(GF) 19

marinated tofu, soy, chilli, sesame seeds

CHARRED GREEN BEANS (VGN)(GF) 18

ponzu, seasame, sichimi

GOURMET POTATOES (V)(GFO) 16

triple cooked, garlic aioli

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

HOUSE SALAD (VGN)(GF)(DF) 17

seasonal produce, truffle dressing

MAIN COURSES

FISH O TE RĀ (DFO)(GF) 45

carrot purée, green beans, beurre blanc

BEEF EYE FILLET (DFO)(GF) 48

roasted cauliflower purée, mushrooms, horopito chimichurri

CHARCOAL LAMB RUMP (DF)(GF) 46

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

ROAST DUCK (DF)(GF) 48

sesame soy bok choy, triple cooked gourmet potatoes, spiced plum jus, Szechuan pepper, sea salt

SMOKEY BBQ JACKFRUIT TACOS (VGN)(DF) 38 (3 PCS)

slaw, pineapple cucumber salsa, chipotle aioli

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)

BATTERED FISH | 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

CHOCOLATE BROWNIE (VGNO) 17

choc fudge brownie ice cream, berry couli, coconut yoghurt

SAFFRON & MANUKA HONEY CRÈME BRÛLÉE (GFO) 18

coconut shortbread

PAVLOVA (V)(GF) 17

vanilla crème, raspberry sorbet, seasonal fruit

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

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 2020 17 | 80
Rock Ferry Pinot Blanc Brut , Marlborough, 2022 18 | 85
Joseph Perrier Cuvee Royale Brut Champagne, France NV 130

ROSÉ

Matawhero Single Vineyard Rosé, Gisborne, 2024 13 | 55
Millton ‘Florist’ Rosé, Gisborne, 2024 17 | 80
Kelly Washington Pinot Rosé, Marlborough, 2024 18 | 85

WHITE

Kemp Road Chardonnay, Gisborne 2024 15 | 65
Neudorf Tiritiri Chardonnay, Nelson 2023 82
Te Mata Estate Chardonnay, Hawke’s Bay 2023 82
Finca Bacara Four Elements Yeya Jumilla, Spain 2023 15 | 65
Matawhero Church House Chardonnay, Gisborne 2024 19 | 85
Millton Opu Chardonnay, Gisborne 2021 20 | 87
Ata Rangi Pötiki 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 2024 14 | 60
Matawhero Church House Chenin Blanc, Gisborne 2024 17 | 80
Organised Chaos Chenin Blanc, Hawke’s Bay 2021 79
Millton Te Arai Chenin Blanc, Gisborne 2022 84
Millton CdSA ‘La Bas’ Chenin Blanc, Gisborne, 2021 220
Ashwood Estate Pinot Gris, Gisborne, 2024 13 | 55
Rock Ferry Trig Hill Pinot Gris, Marlborough 2023 15 | 65
Te Whare Ra Pinot Gris, Marlborough 2023 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
Milton La Cote Pinot Noir, Gisborne 2021 84
Te Kairanga Runholder Pinot Noir, Marlborough 2023 20 | 92
Te Mata Estate Gamay Noir, Hawke’s Bay 2024 18 | 80
Matawhero SV Merlot, Gisborne 2024 14 | 60
Gil Family Estates Honoro Vera Rioja La Rioja, Spain 2022 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 2022 17 | 77
Kemp Road Whenua Bordeaux Blend, Hawke’s Bay 2019 20 | 95
Pakiaka Syrah, Hawke’s Bay 2022 85
Milton CdSA ‘The Crucible’ Syrah, Gisborne, 2021 220
Leefield Station Syrah, Marlborough 2022 24 | 105
Reed Knives Edge Shiraz, Vic, Australia 2023 110
Te Mata ‘Coleraine’, Hawke’s Bay, 2023 275
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 17

TAP Espresso Martini | Bloody Shiraz Gin Spritz 17

BEER & CIDER

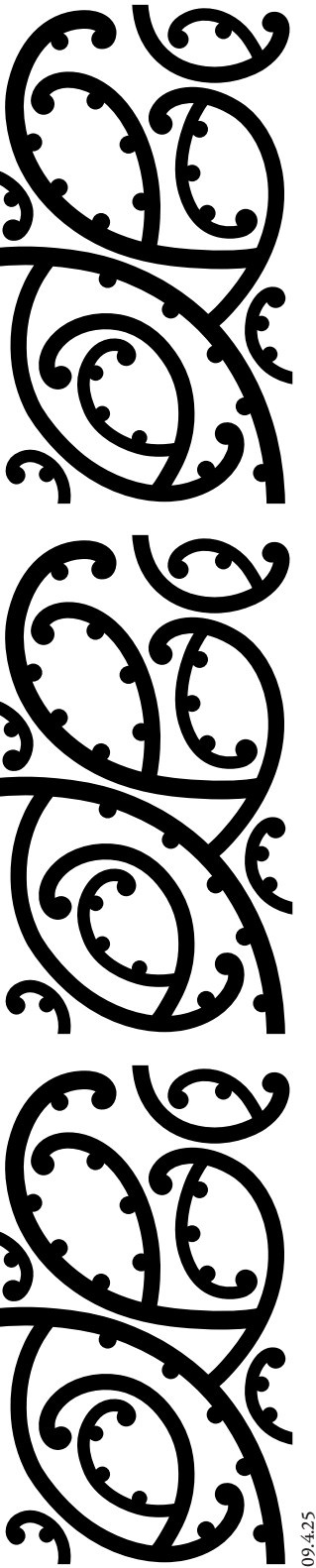
ON TAP	425ml
EMERSON’S NZ Pilsner 4.9%	14
EMERSON’S Hazed & Confused Cloudy IPA 5.8%	14
LITTLE CREATURES Pale Ale 5.2%	15
PANHEAD Supercharger 5.7%	14
SUNSHINE Gisborne Gold Lager 3.8%	10
ROTATING TAP please ask staff what’s pouring	15
STEINLAGER Classic 5.0%	11
KIRIN HYOKETSU 6% Lemon	13
SPEIGHTS Summit Ultra Low Carb 4.2%	10

BOTTLED & CANNED

CORONA Extra 4.5%	10
CORONA Cero 0.0%	10
MAC’S	11
- Magic Hour Hazy Pale Ale 5%	
- Slim Hazy Low Carb IPA 5.3%	11
- Mid Vicious Session Pale Ale 2.5%	10
STEINLAGER Alcohol Free 0% Light 2.5%	10
ZEFFER No Alcohol Crisp Apple Cider 0.0%	10
ZEFFER	12
- Hazy Passionfruit Infused Cider 4.8%	
- Crisp Apple Cider 5%	
- Hazy Alcoholic Ginger Beer 5%	
KIRIN HYOKETSU Peach or Pineapple 6%	12

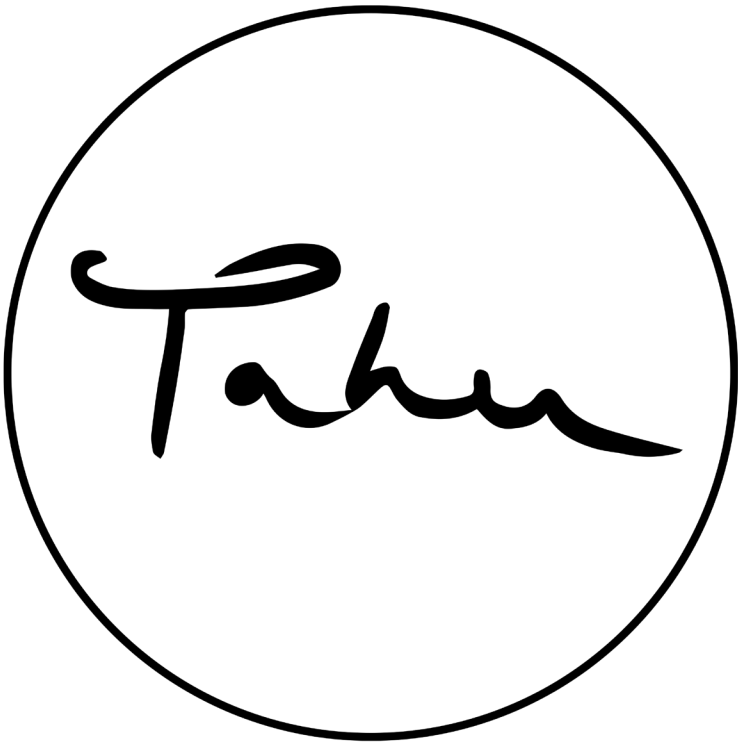
NON-ALCOHOLIC

DAILY ORGANICS WINE ALTERNATIVE 250ml Blanc Rouge	15
GOOD SH*T PRE+PRO SYNBIOTIC SODAS 330ml Ginger Tropical Citrus	12
GINGER BEER	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	10



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

WiFi: Manuhiri
PW: KiaOraBro



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

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.