

WINTER MENU | TE PŌ

FROM 5PM DAILY

ENTRÉES

KAWAKAWA WARM OLIVES (VGN)(GF) 12
citrus, wild fennel

RĒWENA FOCACCIA 16
confit garlic & herb butter

TACO O TE RĀ (GF)(DF) 26 (2 PCS)
pineapple & cucumber salsa, lime & corriander slaw,
chipotle mayo

CEVICHE O TE RĀ (GF)(DF) 24

PORK BELLY BITES (GF)(DF) 23
miso and date purée, orange, asian slaw

EDAMAME BEANS (VGN)(GF) 21
garlic, seasame, chilli, flakey salt

SIDES

ROASTED BEETROOT (V)(VGNO)(GF) 18
toasted walnuts

MAPLE GLAZED CARROTS (VGN)(GF) 18
fresh thyme

SPICY CUCUMBER SALAD (VGN)(GF) 19
marinated tofu, soy, chilli, seasame seeds

SAUTEED BROCCOLINI (V)(GF) 18
pistachio, truffle dressing

GOURMET POTATOES (V)(GFO) 17
triple cooked, garlic aioli

TRUFFLE PARMESAN FRIES aioli (V)(DFO) 15

HOUSE SALAD (VGN)(GF)(DF) 17
seasonal produce, truffle dressing

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

MAIN COURSES

FISH O TE RĀ 46
kaimahi will inform you of today’s dish

HOROPITO CRUSTED BEEF SIRLOIN (DF)(GF) 49
thyme rosti, maple roasted carrots, jus

CHARCOAL LAMB RUMP (DF)(GF) 47
roasted carrots, broccolini, thyme rosti, jus

CONFIT DUCK LEG (DFO)(GF) 48
sesame soy bok choy, triple cooked gourmet potatoes,
spiced plum jus, Szechuan pepper, sea salt

BRAISED LENTIL STEW (VGN)(DF) 38
roasted carrots, chargrilled bok choy, chilli potato, pickled fennel

BEEF CHEEK (DFO)(GF) 48
truffle mash, roasted carrot, broccolini, charred onion,
horopito jus

DESSERTS

KAFFIR LIME & LEMONGRASS PANNA COTTA (GF) 18
mandarin sauce, macadamia nut, tuile

CHOCOLATE BROWNIE 17
choc fudge brownie ice cream, berry couli, coconut yoghurt

RHUBARB CRÈME BRÛLÉE (GFO) 18
vanilla ice cream, raspberry oats

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 135

ROSÉ

Matawhero Single Vineyard Rosé, Gisborne, 2024 15 | 65
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
Fince Bacara Four Elements Yeya Jumilla, Spain 2023 16 | 75
Matawhero Church House Chardonnay, Gisborne 2024 19 | 88
Millton Opou Chardonnay, Gisborne 2021 20 | 95
Ata Rangi Pōtiki Chardonnay, Martinborough 2022 105
Matawhero Irwin Chardonnay, Gisborne 2021 144
Lethbridge Ooh La La Chardonnay, Vic, Australia 2022 115
Milton CdSA ‘Naboth’s Vineyard’ Chardonnay, Gisborne, 2019 220
Matawhero SV Sauvignon Blanc, Gisborne 2024 15 | 65
Huia Sauvignon Blanc, Marlborough 2023 15 | 65
Meltwater By Corofin Sauvignon Blanc, Marlborough 2024 15 | 65
Matawhero Church House Chenin Blanc, Gisborne 2024 17 | 80
Organised Chaos Chenin Blanc, Hawke’s Bay 2021 79
Milton Te Arai Chenin Blanc, Gisborne 2022 84
Milton CdSA ‘La Bas’ Chenin Blanc, Gisborne, 2021 220
Ashwood Estate Pinot Gris, Gisborne, 2024 13 | 55
Rock Ferry Trig Hill Pinot Gris, Marlborough 2023 16 | 75
Te Whare Ra Pinot Gris, Marlborough 2023 70
Matawhero Gewürztraminer, Gisborne 2025 15 | 65
Mount Edward Grüner Veltliner, Central Otago 2018 18 | 85
Milton 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 | 75
Luna Estate Pinot Noir, Martinborough 2022 18 | 85
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 2023 20 | 92
Te Mata Estate Gamay Noir, Hawke’s Bay 2024 18 | 85
Matawhero SV Merlot, Gisborne 2024 15 | 65
Gil Family Estates Honoro Vera Rioja La Rioja, Spain 2022 58
Bideona Tempranillo Laderas, Rioja Alavessa 2021 17 | 80
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 | 80
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
Leefield Station Syrah, Marlborough 2022 24 | 105
Reed Knives Edge Shiraz, Vic, Australia 2023 110
Te Mata ‘Coleraine’, Hawke’s Bay, 2023 275
Egobodegas Goru Gold Jumilla, Spain 2018 18 | 85
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 | 80
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

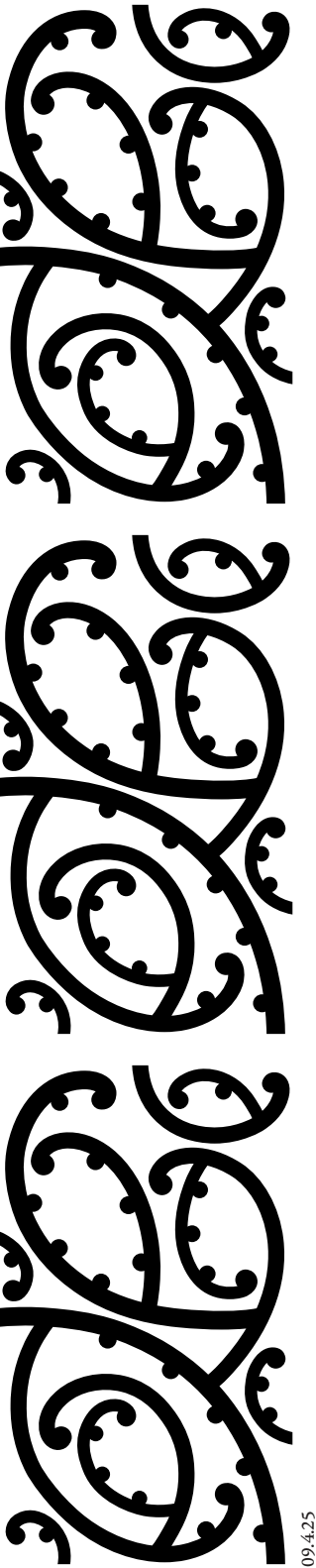
ON TAP	425ml
EMERSON’S NZ Pilsner 4.9%	14
EMERSON’S Hazed & Confused Cloudy IPA 5.8%	14
LITTLE CREATURES Pale Ale 5.2%	15
PANHEAD Supercharger 5.7%	14
SUNSHINE Gisborne Gold Lager 3.8%	10
ROTATING TAP please ask staff what’s pouring	15
STEINLAGER Classic 5.0%	11
KIRIN HYOKETSU 6% Lemon	13
SPEIGHTS Summit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

BOTTLED & CANNED

KIRIN Ichiban Lager 5%	11
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
EMERSON’S Little Bird IPA 0%	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%	
HYOKETSU Peach, Pineapple or Green Apple 6%	12
GORDON’S Pink Gin & Soda 4%	10

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

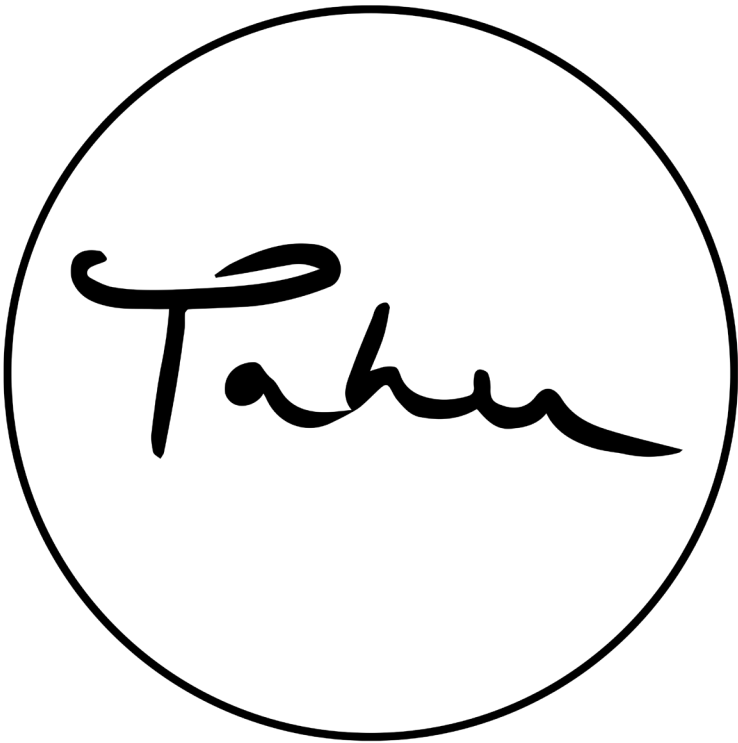


09.4.25

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

WiFi: Manuhiri
PW: KiaOraBro

WWW	INSTAGRAM	FACEBOOK
TAHU.CO.NZ	@TAHU.CO.NZ	/TAHU.CO.NZ



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.