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KORORAREKA

While you're waiting

- Auntie's Fried Bread - butter \$10
- Natural Russell Oysters - prelibato white balsamic \$5 *gf*
- Tempura Russell Oysters - miso mayo \$6
- Te Ika Mata - snapper / coconut / chilli / red onion / lime / coriander \$15 *gf, df*
- Smoked Kahawai Fish Dip - radish / rēwana bread \$18

Entrées

- Snapper Taco - guacamole / hāngī pineapple salsa / coriander / slaw / chipotle mayo \$18 *df*
- Crispy Eggplant - chilli caramel / spring onion / parsley / mint \$19 *gf, df, vegan*
- Foveaux Calamari - hoisin mayo / parsley / pickled onion \$22 *df*
- Pāua Bun - creamed pāua / furikake / house made bun / crayfish bisque \$23
- Haku Kingfish Sashimi - papaya / passionfruit / citrus / sumac / coconut / coriander \$23 *gf, df*
- Seared Beef Carpaccio - eye fillet / truffle mayo / house made crackers \$23 *gf, df*
- Tuna Tartare - bonito cream / mushroom xo / crostini \$24 *gf, df*

Mains

- Salt Baked Kūmara - hāngī kūmara puree / almond & kawakawa pesto / watercress \$35 *gf, df, vegan*
- Crispy Pork Belly - hāngī buttercup puree / beetroot / fennel / apple \$37 *gf, df*
- Wood Fired Half Chicken - corn / zucchini / chilli butter sauce \$39 *gf*
- Wagyu Beef Burger - bacon / smoked cheese / cos / pickles / mustard mayo / caramelised onion / fries \$40
- Panfried Market Fish - tartar crema / pea puree / fried agria potatoes \$45 *gf*
- Whole Flounder - creamy sambal / lime leaves / almond / capsicum \$47 *gf*
- Speckle Park Rib Eye - hāngī cabbage / parmesan & miso dressing / pangritata / chimichurri \$57

To Share

- Lumina Lamb Shoulder - hāngī potatoes with garlic chive emulsion / broccolini with lemon dressing & toasted almonds / mint sauce / lamb jus \$120 *gf, df*
- Seafood Platter - oysters / sashimi / te ika mata / tuatuas / scallops / pāua risotto / king prawns \$125 *gf*

Salads

- Green Goddess - broccolini / edamame / green beans / quinoa \$27 *gf, df, vegan*
- Hāngī Beetroot - feta / fennel / walnuts / brown butter / honey / citrus \$28 *gf*
- Chicken - grilled thigh / peanut dressing / papaya / tomatoes / cucumber / carrots / watercress / onion \$35

Sides

- Shoestring Fries - parmesan / truffle salt \$12
- Broccolini - lemon vinaigrette / toasted almonds \$13 *gf, df*
- Hāngī Fried Potatoes - garlic chive emulsion \$15 *gf, df, vegan*
- Rocket Salad - strawberries / balsamic \$16 *gf, df, vegan*

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