

# THE HAUKAI RESTAURANT



1 Island Street  
Kerikeri, Bay of Islands  
09 401 4019

## APPETIZERS

### REWENA BREAD 10

Traditional Māori bread.

### PAUA FRITTER 16

Finely diced pieces of paua, served with a side salad and horopito dressing.

### RAW FISH 20

Dried snapper fish marinated in coconut cream, served with tomatoes and spring onions.

### POACHED SALMON 22

Salmon poached in an orange and pistachio glaze, served with rewena bread.

### SEAFOOD BASKET 25

Crumbed mussels, salt and pepper squid, crumbed hoki bites and garlic prawns.

---

## MAIN

### FISH OF THE DAY 25

Beer battered fish and kumara fries, served with a side salad and homemade tartare.

### MUSSELS AND SCALLOPS 25

Steamed mussel & scallop mousse, honey and soy broth.

### SEAFOOD CHOWDER 30

Creamy chowder filled with terakihi, prawn, hoki, scallops and mussels, served with flatbread.

### PORK BELLY 30

Slow cooked pork belly served on a bed of apple slaw with roasted kumara, and crispy noodle.

### LAMB STEAK 33

New Zealand Lamb coated in a kawakawa crumb, served with Dijon mustard glazed carrots, roasted butternut squash and a mushroom Jus.

### VENISON 33

Venison crusted with Horopito, served with glazed plums, cabbage salad and red wine Jus.

## DESSERT

### KAPITI ICE CREAM 10

Check for daily specials.

### STEAM PUDDING 12

Golden syrup flavoured steam pudding, served with vanilla ice cream

### MINI PAVLOVA 16

Mini Pavlova, served with kawakawa and lemon infused cream and fresh fruit.

### BANOFFEE PIE 16

Toffee, fresh bananas and fresh cream.

## BEVERAGES

### RED

|  | B/G   |
|--|-------|
| Terrace Edge Pinot Noir, 2012, Wairarapa | 53/13 |
| Altitude Pinot Noir, 2010, Marlborough   | 64/15 |
| Greystone Pinot Noir, 2012, Wairarapa    | 73/17 |
| Terrace Edge, Syrah, 2012 Wairarapa      | 53/13 |
| Altitude Syrah, 2010 Marlborough         | 64/15 |
| Greystone Syrah, 2012, Wairarapa         | 73/17 |
| Pegasus Bay Merlot, 2013, Waipara        | 65/14 |
| Pegasus Bay Pinot Noir, 2013, Waipara    | 110   |

### NON ALCOHOLIC

|               |      |
|---------------|------|
| Mineral water | 4.00 |
| Soft drinks   | 4.00 |
| Juice         | 4.00 |
| Coffee        | 4.50 |
| Tea           | 3.50 |

### WHITE

|   |          |
|---|----------|
| Spade Oak Pinot Gris, 2011, Gisborne      | 40/10    |
| Maude Pinot Gris, 2017, Otago             | 49.50/11 |
| Charles Wiffen Chardonnay, 2013, Otago    | 48/11    |
| Amisfield, Riesling, 2016, Otago          | 53/12    |
| Lamont Riesling, 2010, Otago              | 57/13    |
| Elephant Hill Viognier, 2013, Hawkes Bay  | 55/12    |
| Folium Sauvignon Blanc, 2011, Marlborough | 52/11    |
| Billecart-Salmon Brut Reserve, France     | 120      |

### BEER AND CIDER

|                      |    |
|----------------------|----|
| Garage project range | 11 |
| Tuatara range        | 11 |
| Panhead range        | 10 |
| Coopers Ale          | 10 |
| Heineken             | 11 |
| Moa Cider            | 10 |
| Crooked Cider        | 10 |

---

