Tupuānuku - from the ground Tupuarangi - from above the ground Waiti - from freshwater Waita - from the ocean





## **NAU MAI HAERE MAI!!**

As part of your ticket, you're invited to select one main course from the menu below. Our Chouchou team will visit your table before the performance to take your order.

Your main will be served around 8:30pm — timed to coincide with the show.

You're welcome to order a platter or dessert to enjoy alongside the evening's magic. These can be ordered at anytime from our staff or from the QR code on your table.

# NGA TIMATANGA - TO START

Order from QR Code or from our wait staff

#### Rewana 12 GFA

Potato based sourdough With whipped cultured black garlic horopito butter

#### Mixed Platter for two 32 GFA

Smokes Eel Rilette (Waiti) with rewena crostini, horopito crème fraiche (Tupuarangi), and pickled coastal samphire (Tupuarangi)

Roasted Kumara Hummus (Tupuānuku) with kawakawa oil (Tupuarangi), smoked goats cheese, spiced nut dukkah, crackers and fried Maori bread

Kahikatea-glazed Venison Tartare with piko piko (Tupūarangi) and beetroot gel (Tupūanuku)

# NGA KAI MATUA - MAINS

Your ticket price includes a main meal, staff will take your order before the show starts Shared sides included - Roast spuds & greens

First Light short rib, parsnip puree (Tupuanuku), caramelised onions, horopito jus (Tupuarangi) GF

Crispy skin tarakihi, kina butter (Waitā) GF

Pūhā and potato gnocchi, kawakawa pesto, kūmara crisps, hemp seed crumb (Tupuānuku) GF, DFA

### SHARED PETIT FOURS for two 18

Order from QR Code or from our wait staff

Beetroot & dark chocolate truffle, Lemon & kawakawa gel squares, Burnt mānuka sugar meringues

#### **MATARIKI DRINKS SPECIALS**

Matariki Special Cocktail '7 Stars Sour' with gin, feijoa, ginger, honey, butterfly pea and lime 17 Beer buckets - Heineken Silver, Corona or Kronenbourg, 4 for 35 Cocktail tree - Espresso martini, Watermelon margarita or Elderflower gin spritz, 5 for 65