



## TE PO MENU

### Starters

Hot smoked tuna (eel)  
Kūtai (mussels) served with garlic and wātakirihi (watercress)  
Wātakirihi (watercress) and chilli oil mix with parmesan and  
Kānuka (kunzea ericoides) smoked pine nuts  
Horopito (pepper tree), harakeke (flax) seed, kawakawa leaf,  
Hazlenut and almond dukkah  
Karengo (seaweed) salsa  
Rewana (traditional potato-yeast bread)

### Hangi (earth-oven cooked food)

Heihei (chicken), poaka (pork), reme (lamb)  
Rīwai (potato), paukena (pumpkin), kūmara (sweet potato)  
Wātakirihi (watercress)  
Kānga (sweetcorn)

### Grinder seasoning

Smoked sea-salt, horopito (pepper tree), kawakawa leaves, cayenne pepper, smoked garlic and  
piripi (selected spices)

### Buffet # 1

(He Korau)Salads  
Pasta tossed with char-grilled Mushroom  
Potato with garlic aioli, egg and watercress  
Vegetable marinated with lime, avocado oil and horopito  
Green salad  
Mussels tossed with chili and sour cream  
Raw fish with coconut cream, lemon and Spanish onions  
Oysters ½ shell

### Dessert Buffet #2

Trifle  
Steamed pudding  
Custard and cream  
Ice-cream and Blackberries kawakawa sauce  
Fresh fruit salad  
NZ Pavlova topped with kiwifruit

### At Pohutu

Kao (traditional dehydrated sweet dried on hangi stones)  
Hot chocolate