

BAR SNACKS AVAILABLE FROM 3PM



WARM OLIVES (V) (VGN) (GF) (DF) \$12
citrus, wild fennel

PARMESAN FRIES (V) (DFO) \$16
garlic aioli, truffle oil

KARAAGE CHICKEN (DF) \$22
sweet soy

HALLOUMI FRIES (GF) \$24
hot honey drizzle, chipotle mayo

PLATTERS

VEGAN PLATTER (V) (VGN) (DF) (GFO) \$46
mixed salad, marinated tofu, maple-roasted carrots, lavosh,
vegan cheese, hummus, edamame, focaccia, spiced nuts

SEAFOOD PLATTER (GFO) \$58
ceviche, calamari, shrimp popcorn, squid rings, salad,
lemongrass & kaffir prawns, cured salmon, tartare mayo,
pineapple & cucumber salsa, lavosh, crispy tortilla, crackers

CHARCUTERIE PLATE (GFO) (DFO) \$55
prosciutto, coppa, chorizo, salami, spiced nuts, chicken
liver pâté, tomato pesto, lavosh, melbas, cornichons, fresh
fruit, rēwena focaccia

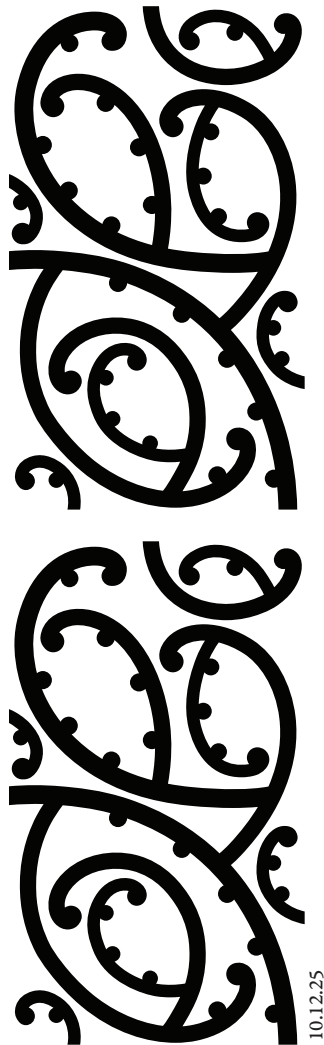
CHEESE BOARD (GFO)
cheddar, blue or brie
fresh fruit, tomato relish, cucumber & mooli salad, assorted
crackers, focaccia
\$25 for 1 cheese | \$40 for 2 cheeses | \$55 for 3

LATE NIGHT SNACKS (POST DINNER SERVICE - CLOSE)

WARM OLIVES (V) (VGN) (GF) (DF) 12

PARMESAN FRIES (V) (DFO) 16

FISH AND CHIPS 30



*Request for table changes must be directed to the Maître D',
who will assist as availability allows.*

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

WiFi: Manuhiri
PW: KiaOraBro

WWW

INSTAGRAM

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