

ENTRÉES

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

citrus, wild fennel

MANGO CEVICHE (GF) (DF) 25

fresh local fish, lime, mango, herbs,
chilli, kumara crisp

RĒWENA FOCCACIA (V) 16

truffle mascarpone

PAN-SEARED SCALLOPS (GFO) 32

carrot purée, peas, herb oil,
crisp tuile, bacon

PORK BELLY (GFO) 25

orange gel, date purée, slaw,
crisp tuile, sweet soy

BEEF TARTARE (GF) 27

hand-cut tenderloin, gherkin, onion,
capers, almond lavash

POTATO ROSTI (V) (VGN) (GF) (DF) 25

chickpeas, coriander & mint emulsion,
tamarind

SIDES

HOUSE SALAD (V) (VGN) (GF) (DF) 17

seasonal produce, truffle dressing

EDAMAME BEANS (V) (VGN) (GF) (DF) 19

garlic, sesame, chilli, flakey salt

GOURMET POTATOES (V) (GFO) 17

triple cooked, aioli

PARMESAN FRIES (V) (GFO) (DFO) 16

garlic aioli, truffle oil

VEGETABLE O TE RĀ (V) (DFO) 18

sautéed with garlic, onion & chilli

KIDS BENTO BOX (Half price for 12 years & under) 30

Choose from: CAULIFLOWER POPCORN (VGN) (GF) | BATTERED FISH (GF) | FRIED CHICKEN (GF)

SERVED WITH edamame beans, chips, chocolate mousse, berry compote

KIDS SUNDAE (V) 7

vanilla or chocolate ice cream, chocolate sauce, nuts

MAIN COURSES

BEEF EYE FILLET (GF) (DFO) 52

wild mushroom, cauliflower purée,
potato crisp, jus

LAMB RUMP (GF) (DF) 50

kumara purée, seasonal vegetables, jus

SWEET & SOUR CHICKEN (GF) (DF) 35

mixed vegetables, rice, sweet & sour sauce

BEEF CHEEK (GF) 48

mash, seasonal vegetables, jus

FISH Ō TE RĀ (GF) (DFO) 46

curry beurre blanc, root vegetable crisp,
seasonal vegtables, orange dressing

VEGETABLE CURRY (V) (VGN) (GF) (DF) 32

seasonal vegetables, jasmine rice, tofu

DESSERTS

COCONUT MOUSSE (V) (VGN) (GF) (DF) 18

pineapple, rice pudding, mango powder,
coconut chips

CHOCOLATE BROWNIE (V) (DFO) 18

brownie ice cream, berry compote,
white chocolate ganache

PANNA COTTA (V) (GFO) 18

kaffir lime & lemongrass, orange, macadamia,
lemon sorbet, berry coulis

PAVLOVA (V) (GF) (DF) 17

raspberry sorbet, vanilla anglaise, cream,
seasonal berry compote

AFFOGATO (V) (GF) 15

vanilla gelato, hot espresso

add your choice of liqueur 10

Amaretto / Crème de Cacao /
Galliano Vanilla / Frangelico

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

(V) Vegetarian (VGN) Vegan (GF) Gluten Free (DF) Dairy Free

(DFO) Dairy Free Option Available (GFO) Gluten Free Option Available

Tabu will take all reasonable efforts to accommodate guests dietary requirements,
however we cannot guarantee that any menu item will be allergen free due to potential cross
contamination in our kitchen or from our suppliers. If you have any dietary requirements
or allergies, please inform one of our team members prior to ordering.

WINE LIST

SPARKLING & CHAMPAGNE

De Bortoli King Valley NV Prosecco	12	55
Dunes & Greene Chardonnay Pinot Noir	14	65
Ayala Brut Majeur Champagne		250
Bollinger Special Cuvée Champagne		350
Lemsecco Spritz		65

ROSÉ

Bijou Terre De Providence, France 2024	12	55
Rosabel Rosé, Languedoc 2025	14	65
Matawhero Single Vineyard Rosé, Gisborne 2025	15	70

WHITE

Matawhero SV Sauvignon Blanc, Gisborne 2024	15	70
Huia Sauvignon Blanc, Marlborough 2024	17	80
Ashwood Pinot Gris, Gisborne 2024	14	65
Te Kairanga Estate Pinot Gris, Martinborough 2025	17	80
Leefield Station Chardonnay, Waihopai Valley, Marlborough 2024	16	75
Kemp Road Chardonnay, Gisborne 2024	18	85
Matawhero Chardonnay, Gisborne 2024	19	90
Matawhero Gewürztraminer, Gisborne 2025	15	70
Matawhero Church House Chenin Blanc, Gisborne 2024	17	80
Millton Clos Samuel Viognier, Gisborne, 2021		95

RED

Kemp Road Pinot Noir, Marlborough 2022	15	70
Te Kairanga Estate Pinot Noir, Martinborough 2024	20	95
Matawhero SV Merlot, Gisborne 2024	15	70
Grant Burge Ink Barossa Shiraz, Barossa Valley 2024	14	65
St Hallet Faith Shiraz, Barossa Valley 2024	16	75
Leefield Station Stockman Syrah, Waihopai Valley, Marlborough 2024	23	110

PREMIUM WHITE

Ata Rangi Pōtiki Chardonnay, Martinborough 2023	120
Matawhero Irwin Chardonnay, Gisborne 2021	170
Lethbridge Ooh La La Chardonnay, Vic, Australia 2024	145
Millton CDSA Naboth's Vineyard Chardonnay, Gisborne 2021	180
Neudorf Tiritiri Chardonnay, Nelson 2024	90
Te Mata Estate Chardonnay, Hawke’s Bay 2024	90
Organised Chaos Chenin Blanc, Hawke’s Bay 2022	100
Millton CDSA Chenin Blanc, Gisborne 2021	180
Von Winning Win Win Riesling, Pfalz Southwest Germany 2024	120
La Solitude Châteauneuf du Pape Tradition Blanc, France 2021	260

PREMIUM RED

Domaine des Moriers Beaujolais Villages, France 2022	150
Chene Bleu Astralabe, Rhone Valley France 2018	175
Aria Di Caiarossa, Tuscany Italy 2018	265
Te Mata Estate Coleraine, Hawke’s Bay 2023	380
Giant Steps Yarra Syrah Carignan Grenache, Vic Australia 2019	145
Reed Knives Shiraz, Vic Australia 2019	145

BEER & CIDER

ON TAP	425ML	BOTTLED & CANNED	
Emerson’s Pilsner 4.9%	14	Corona Cero 0%	10
Panhead Sandman Hazy Pale Ale 5.7%	15	Emerson's Little Bird IPA 0%	11
Little Creatures Pale Ale 5.2%	16	Sunshine Brewery Half Pipe Pilsner 2.4%	11
Panhead Supercharger APA 5.7%	15	Mac’s Mid Vicious Session Pale Ale 2.5%	11
Sunshine Gisborne Gold Lager 3.8%	11	Corona Extra 4.5%	11
Steinlager Classic 5%	11	Mac's Showboat New England IPA 5.9%	11
Speights Summit Ultra Low Carb 4.2%	10	Morningcider Strawberry & Rose 4.9%	13
Emerson's Juicy Cider 4.5%	14	Mac’s Ginger Giant Alcoholic Gingerbeer 5%	12
Kirin Hyoketsu Lemon 6%	14	Hyoketsu Range 6%	12
Gordon's Pink Gin 4%	14		

SPECIALTY

SLUSHIES Classic Margarita | Flavoured Margarita (16)

TAP Espresso Martini | Bloody Shiraz Gin Spritz (16)

TAHU PREMIUM COCKTAILS (22)

TŪRANGANUI NEGRONI
Dancing Sands strawberry & rhubarb gin, campari, sweet vermouth, strawberry

WAINUI HEATWAVE
Chilli tequila, triple sec, watermelon, lime, dried chilli

TITIRANGI TWILIGHT
Bati spiced rum, Aperol, pineapple, lime

TAHU COCKTAILS (18)

PACIFIC RUMSHINE
Spiced rum, banana rum liquor, pineapple, passionfruit, lemon

EASTWOODHILL BREW
Mango vodka, earl grey tea, mango, lemon, mint

SPRITZERS (20)

APEROL SPRITZ
Aperol, prosecco, soda, orange

TIHI GLOW
Dancing Sands sauv blanc gin, apple cider, triple sec, lemon, bitters, thyme

ARAMOANA BLUSH
Peach soju, peach vodka, lemonade, lime

CLASSIC COCKTAILS

ESPRESSO MARTINI 20
Vodka, coffee liqueur, cold brew

MARGARITA 20
Tequila, triple sec, lime, agave

SPICY MARGARITA 20
Chilli tequila, triple sec, lime, agave

PORN STAR MARTINI 20
Vanilla vodka, passionfruit, prosecco

NEGRONI 22
Gin, Campari, Antica Formula vermouth

COSMOPOLITAN 18
Vodka, triple sec, cranberry, lime

MOCKTAILS

RĀWHITI GLOW 16
Seedlip Garden 108, lemon, grapefruit, marmalade, eggwhite, sherbet

WHITINGA 13
Cranberry, pineapple, soda, lemonade, orange, lime

NON ALCOHOLIC

GOOD SH*T RANGE 14
Tropical, Ginger
RED BULL 8.50
MAC'S GINGER BEER 8
HOMEGROWN FEIJOA SMOOTHIE 10
VOYAGE SPARKLING WATER 1L 12

KŌWHAI DROP
Vodka, apricot brandy, lemon, sherbet

RĀWHITI ROYALE
Gordons Mediterranean orange gin, chambord, lemon, orange

TE MĀHINA
Vodka, blueberry, lime

WHAKANUI FIZZ
Vodka, ginger ale, cranberry, lime, rosemary, maraschino cherry

KŌTUKU
Vodka, lychee, peach, cranberry, pineapple

YUZU WAIRERE
Yuzu gin, yuzu syrup, elderflower, soda, cucumber, mint

TE TAI REKA
Longbush rosé, strawberry liqueur, lemonade, mint, berries

OLD FASHIONED 20
Whiskey, bitters, sugar, orange

LONG ISLAND ICED TEA 26
Gin, vodka, triple sec, tequila, white rum, coca-cola, lemon

MOJITO 24
White rum, lime, soda, mint

WHISKEY SOUR 18
Whiskey, lemon, bitters

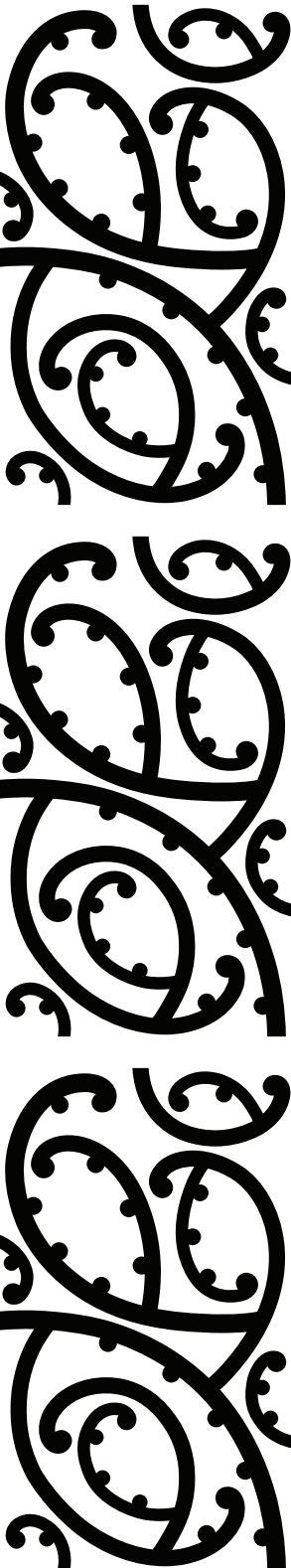
FRENCH MARTINI 20
Vodka, Chambord, pineapple

MARTINI 22
Your choice of gin or vodka, dry or dirty

HIKURANGI 16
Seedlip Grove 42, elderflower, tonic, cucumber, lime

PIKI AKE 16
Seedlip Garden 108, tonic, basil, lime

JUICE 8
Apple, Cranberry, Pineapple, Hill Road OJ
FIZZY 5
Coke, Coke Zero, Sprite, L&P, Ginger Ale, Tonic, Lemon Lime & Bitters



07.01.2026

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

WiFi: Manuhiri
PW: KiaOraBro

WWWINSTAGRAMFACEBOOK
TAHU.CO.NZ@TAHU.CO.NZ/TAHU.CO.NZ



At Tahu, our kai carries the breath of our whenua and the stories of our people, binding us to one another and to Te Tairāwhiti. Join us on this journey and be part of the experience we shape together.