

ITI | SMALL SHARING PLATES

Moana | Sea

Oysters 7
Fresh Oysters Served With Seasonal Accompaniments

Crudo (GF) (DFO) 25
Fresh Local Fish, Herb Crème Fraîche, Pickled Onions, Lemon Dressing

Mango Ceviche (GFO) (DF) 25
Fresh Local Fish, Lime, Mango, Herbs, Chilli, Kumara Crisp

Pan-Seared Scallops (GFO) 32
Celeriac Purée, Peas, Herb Oil, Crisp Tuile & Apple-Celeriac Salsa

Whenua | Land

Crispy Brussels Sprouts (GF) (DF) 20
Chilli Caramel & Parsley

Beef Carpaccio (GF) (DFO) 27
Pesto, Rocket, Parmesan Cream , Truffle Aioli, Toasted Hazelnuts & Balsamic Reduction

Beef Tartare (GF) (DFO) 27
Hand-cut Tenderloin, Gherkin, Onion, Pickle, Capers, Almond lavash, Nuts

Crispy Pork Belly (DF) (GFO) 27
Orange Gel, Apple & Fennel Salad, Sweet Soy Reduction

Burrata Salad (V) (GFO) 30
Sundried Tomato, Cherry Tomato, Pesto, Pine Nuts, Olive Oil, Rocket, Chilli Flakes

NUI | LARGE SHARING PLATES

Lamb Rump (GF) (DF) 42
Grilled Courgette, Chimichurri & Rosemary Lamb Jus

Mushroom Risotto (GF) (V) 36
Creamy Mushroom Risotto Infused with Truffle & Lime Zest, Parmesan, Beetroot Purée, Feta Cheese

Fish o te rā (GF) (DFO) 48
Curry Beurre Blanc, Charred Leek, Pickled Fennel & Chive Oil

Sweet and Sour Mixed Vegetables (GF) (DF) (VGNO) 30
*Rice, Sweet & Sour Sauce
Add Chicken + \$6*

Beef Cheek 48
Creamy Mashed Potatoes, Courgette & Red Wine Jus

Beef Eye Fillet (GF) (DF) 50
Roasted Confit Garlic, Grilled Courgette, Peppercorn Sauce & Kūmara Crisps

1kg Slow-Cooked Lamb Shoulder (GF) (DF) 125
Mint Salsa Verde, Jus, Pickled Red Onion

NGĀ TAHA | SHARING SIDES

Rēwena focaccia (V) (VGNO) 16
Truffle Marscapone

Warm Baked Brie (VO) (GF) 20
Warm Baked Brie, Hot Honey, Chilli Flakes & Toasted Walnuts

Rocket & Date Salad (V) (GFO) (DFO) (VGNO) 20
Rocket, Goat Cheese, Dates, Apple, Pickled Red Onion, Walnuts & Balsamic Reduction, Tuile

Cucumber, Feta & Dill (V) (GF) 16
Feta Dip, Pickled Cucumber, Dill, Pickled Onion & Mint

Iceberg (V) (GF) (DFO) 16
Truffle Aioli, Fried Shallots, Fried Capers, Chives & Shaved Parmesan

Edamame Beans (VGN) (GF) 16
Edamame Beans with Garlic, Sesame, Chilli, and Flaky Salt

Duck Fat Potatoes (VGNO) (GF) 16
Crispy Duck Fat Potatoes, Rosemary Salt Aioli

Parmesan Fries (V) (DFO) (VGNO) 16
Truffle Oil, Garlic Aioli

Mash (GF) (V) 12
Creamy Mashed Potatoes with Chives

Sautéed Mushroom (GF) (VGN) 12
Garlic, Chilli, Onion, Parsley & Fresh Thyme

TAMARIKI | KIDS

Kids Bento Box (\$18 for 10 years & under) 30
Served With Edamame Beans, Chips, Chocolate Mousse, Berry Compote
Choose from:

Fried Chicken (GFO)
Battered Fish
Cauliflower Popcorn (VGN) (GFO)

Kids Sundae (V) 8
Vanilla or Chocolate Ice Cream, Chocolate Sauce, Nuts

Kids Mousse 8
Chocolate Mousse, Berry Compote

(V) Vegetarian (VGN) Vegan (GF) Gluten Free (DF) Dairy Free (VO) Vegetarian Option (DFO) Dairy Free Option Available (GFO) Gluten Free Option Available (VGNO) Vegan Option

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.

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