



LUNCH MENU | TE RĀ

Plates (small to large)

CHEESE BOARD

crackers, fresh fruit, tomato relish,
cucumber & mooli salad, assorted crackers
\$25 for 1 cheese | \$40 for 2 cheeses | \$55 for 3

PAN-SEARED SCALLOPS (GFO) 32

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

FRIED BABY CALAMARI (GF) 25

marinated calamari, courgette fries,
tartare, lemon

PORK BELLY (GFO) 25

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

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

white peas, coriander & mint emulsion, tamarind

TOMATO & BURRATA SALAD (V) (GFO) 30

heirloom & sun-dried tomatoes, pesto,
pine nuts, chilli flakes, olive oil, rocket

CAESAR SALAD (GFO) 30

pan-seared prawns or grilled chicken,
baby gem, poached egg, pancetta, anchovies,
rēwena focaccia

FISH & CHIPS 30

house tartare, house salad, lemon

HOROPITO-CRUSTED SIRLOIN (GF) (DF) 38

chargrilled beef, fries, fried egg, aioli, jus

SIDES

HOUSE SALAD (V) (VGN) (GF) (DF) 17
seasonal produce, truffle dressing

EDAMAME BEANS (V) (VGN) (GF) (DF) 19
garlic, sesame, chilli, flaky salt

VEGETABLE O TE RĀ (V) (DFO) 18
sautéed vegetables, garlic, onion, chilli

GOURMET POTATOES (V) (GFO) 17
triple-cooked, house garlic aioli

PARMESAN FRIES (V) (GFO) (DFO) 16
parmesan, truffle oil, house garlic aioli

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 (GF) (DF) 17
raspberry sorbet, vanilla anglaise,
cream, seasonal berry compote

AFFOGATO (V) (GF) 15
vanilla gelato, hot espresso
add liqueur +10

Amaretto / Crème de Cacao /
Galliano Vanilla / Frangelico

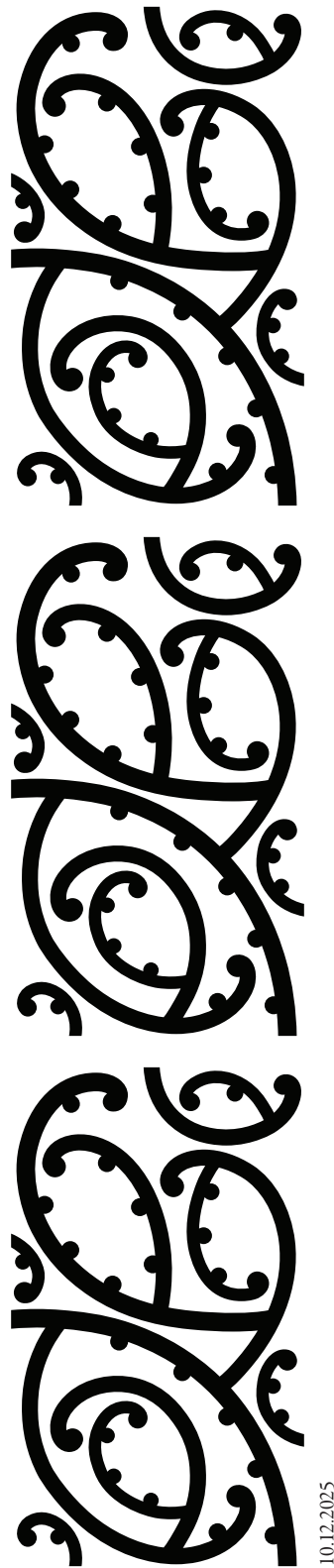
KIDS BENTO BOX (Half price for 12 years & under) 30

Choose from: CAULIFLOWER POPCORN (VGN) (GF) | BATTERED FISH (GF) | FRIED CHICKEN (GF)
SERVED WITH edamame beans, chips, chocolate mousse, berry compote

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



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

WiFi: Manuhiri
PW: KiaOraBro

WWW

INSTAGRAM

FACEBOOK

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