

IN ROOM DINING MENU



Me haere raa Te Kaahu when you travel under the wing of Te Kaahu you will fare better than when travelling alone.

In room dining menu available 10am-10pm. Late night dining menu available 10pm-10am.



WAINA-A-PAATARA

WINE COLLECTION

SPARKLING AND CHAMPAGNE	glass	bottle
2018 Huia Blanc De Blancs Marlborough, NZ	19	90
Veuve Clicquot Brut NV Reims, France	39	195
WHITE		
2023 Seresin Sauvignon Blanc Marlborough, NZ	18	85
2023 Lake Hayes Pinot Gris Central Otago, NZ	18	81
2021 Lake Chalice The Raptor Chardonnay Marlborough, NZ	18	83
2022 Millton Te Arai Chenin Blanc Gisborne, NZ	19	97
ROSÉ		
2023 Stone Paddock Rosé Hawke's Bay, NZ	16	70
2023 Darling Pinot Noir Rosé Marlborough, NZ	17	80
RED		
2024 Spy Valley N Block Pinot Nouveau Marlborough, NZ	17	85
2022 Maude Mohawk Hill Pinot Noir Central Otago, NZ	29	120
2021 Craggy Range Gimblett Gravels Te Kahu Hawke's Bay, NZ	22	110
2023 Stone Paddock Syrah Hawke's Bay, NZ	17	80
DESSERT		
2019 Lake Hayes Noble Sauvignon Blanc Central Otago, NZ	15	78

Cocktails and spirits are available for in-room dining. Please feel free to contact our team for more information and recommendations.

Prices are inclusive of GST. 2% credit card surcharge applies.



KAI TIIMATANGA

STARTERS

East Coast house baked bread salted house made whipped butter V	14
Chef's soup of the moment	18
Mushroom pâté truffle oil seasoned rewena crisp roasted grapes VV	16
Signature ika mata – raw fish I dayboat caught fish coconut panna cotta salted cucumber capsicum chili salsa citrus DF	29
Te Kaahu platter Local cured meats cheeses chef's pâté crusty bread Kākāriki olive oil pickled grilled vegetables	40
Caesar salad crispy pancetta poached egg garlic spiced sourdough anchovy parmigiano snow cos leaves caesar dressing	28
Add Te Kaahu spice rub chicken	8

KAI MATUA

MAINS

Silver Fern Farms eye beef fillet 160gm chunky fries baby leaves salad wood-roasted garlic jus	50
Roasted butternut confit mushroom charred leek puffed wild rice pickled cucumber fennel jam drunken cranberries VV GF	41
Kiwi butter chicken curry jasmine rice cucumber and mint yoghurt curry leaves fried bread	41
NZ beef burger cheddar cheese pickle sautéed mushroom and onions tomato lettuce house-made burger sauce chili fries kawakawa aioli	38
Chatham Island's blue cod battered or pan-fried fish kumara chips baby leaves salad tartare sauce horopito pomegranate dressing DF GF*	39

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements. Prices are inclusive of GST. 2% credit card surcharge applies.



SIDES

Marinated beetroot red wine reduction Clevedon Valley buffalo feta GF V	16
Chunky fries chili salt aioli V	13
NGAA WAINENE	
DESSERT	
Solomons Gold chocolate layers vegan crémeux chocolate almond sponge mint chocolate biscuit chocolate praline cream pistachio & almond ice cream cherry compote raspberry tuille GF VV	21
Salted caramel Kaimai range honey sponge lemon gel lemon curd Kaimai range honey puff pastry milk honey ice cream white chocolate soil	19
Selection of New Zealand artisan cheeses 17 / 25 /walnut toast water crackers 50gm / 100gm / 150gdried fruit chutney N50gm / 100gm / 150g	

V Vegetarian / VV Vegan / GF Gluten Free / DF Dairy Free / N Contains Nuts / *On Request

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RAARANGI TAMARIKI

KIDS MENU

Little platter Kids crudites vegetables hummus rice crackers	14
Beef and cheese burger Beef burger cheese pickle fries tomato sauce	18
Chicken strips and chips Crumbed chicken tenders baby leaves fries tomato sauce PB	18
Big kids steak Beef steak fillet steamed baby potatoes vegetables jus	20
Spaghetti and meatballs Spaghetti beef meatballs napoli sauce Parmigiano Reggiano PB	18
Veges Steamed vegetables olive oil flaky sea salt	14

DESSERT

Strawberry sundae vanilla ice cream strawberry sauce sprinkles chopped nuts vanilla wafer N	10
Warmed chocolate brownie raspberry compote vanilla ice cream	10
Fruit salad vanilla ice cream	10
Seasonal fruit platter	12

PB Plant based available on request | N Contains Nuts

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LATE NIGHT DINING MENU



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MAINS

Chef's soup of the moment	18
Te Kaahu Platter Local cured meats cheeses chefs pâté crusty bread Kākāriki olive oil pickled grilled vegetables	40
Caesar salad crispy pancetta poached egg garlic spiced sourdough anchovy parmigiano snow cos leaves caesar dressing	28
Add Te Kaahu spice rub chicken	8
Kiwi butter chicken curry jasmine rice cucumber and mint yoghurt curry leaves fried bread	41
NZ beef burger cheddar cheese pickle sautéed mushroom and onions tomato lettuce house-made burger sauce chilli fries kawakawa aioli	38
Chatham Island's blue cod battered or pan-fried fish kumara chips baby leaves salad tartare sauce horopito pomegranate dressing DF GF*	39

AAPITITANGA

SIDES

Marinated beetroot red wine reduction Clevedon Valley buffalo feta GF V	16
Chunky fries chili salt aioli V	13

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DESSERT

Warmed triple chocolate brownie Solomons Gold 58% chocolate sauce | vanilla cream

Selection of New Zealand artisan cheeses | dried17 / 25 / 35fruit chutney | walnut toast | water crackers | N50gm / 100gm / 150gm

V Vegetarian / VV Vegan / GF Gluten Free / DF Dairy Free / N Contains Nuts / *On Request

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements. Prices are inclusive of GST. 2% credit card surcharge applies.

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HE KOHA NOO TE PAPA, TE RANGI ME TE MOANA. HE TAKOHA KAIRANGI KI A KOE E TE MANUWHIRI WHAKAHIRAHIRA.

KA HOKA TE KAAHU HE KAITIAKI WHAKAMARU E MANAAKI NEI I TE HAAKARI.

NOO TE WAI, TE PAPA ME TE RANGI HE IAIA TAIAO KI A TAATOU E TOHA NEI, E TAIRANGA NEI TE NOHOANGA MATUA KI TE WHARE NEI.

I KONEI I TEENEI WAA, E TUUHONOHONO ANA, KI TE PAPA, KI TE RANGI, KI TE MOANA, E MIIHARO ANA I TE RONGOMAU.

Gifts from land, sky & sea. Shared with you to savour, esteemed traveller. Te Kaahu soars high, nature's watchful guardian, protecting the feast. From water, soil & air, nature's bounty we receive, sharing and elevating, the true experience of our place.

In this moment, we are connected to land, sky & sea, grateful and at peace.