

# Pātaka Kai



## Grazing Dinner \$65

### ENTRÉE

Classic shrimp cocktail cos lettuce and tomato spiced mayo

Tempura and karengo fried cauliflower served with couscous dried fruit and toasted nuts

Sticky BBQ pork ribs roast pumpkin and barley salad balsamic and horopito vinaigrette (v)

Salmon karengo chili watercress pesto served with wakame salad Korean chili cucumber sesame

Sweet corn and watercress soup served with rewana fried bread and watercress pesto

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### MAIN

Slow cooked smoked beef with Horopito rub

Charcoal ½ chicken with gravy & Rewana stuffing

Karengo seasoned grilled John Dory with garlic butter and watercress prawn

Charcoal vegetable served with a spicy eggplant fried noodles (V)

Selection of hangi smoked vegetable

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### DESSERT

Mini pavlova topped with fresh cream and manuka honey brittle

Scooped gelato in cones

Steam pudding and custard

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