



# Taste Indigenous New Zealand

Degustation Experience  
at Prince's Gate Hotel

**This menu is sourced mainly from the local area, and from small producers and specialist suppliers around New Zealand.**

Being surrounded by nutritious and fresh produce all year around, foraging is an integral part of our restaurant culture. The cooking methods we use are a combination of traditional Maori and early European settlers together with modern cooking techniques and delicate presentation.

## PRICES

**Three Course Menu ..... \$ 55.00**

Select one main, and two other (entrees and/or dessert)

**Four Course Menu ..... \$ 67.00**

Select one main, and three other (entree/dessert)

**Five Course Set Menu ..... \$ 79.00**

Three Entree

- ▲ Te whati i te taro - Breaking the Bread
  - ▲ He maamaha ngakau - A Hearty Soup
  - ▲ Te kainora paoa - Smoked Venison
- Plus select one main and one dessert

**Seven Course Set Menu ..... \$110.00**

All five Entrees plus Kaiparau Paera  
- Palate Cleanser, a refreshing savoury sorbet featuring local fruits and herbs, plus select one main and one dessert



## ENTREES



### **Te Whakarite i te Palate - Preparing the Palate**

smoked eel mousse served with a toasted sourdough crostini and pickled cucumber strands

🍷 *Match with: Greywacke Pinot Gris - \$15*

### **Te Whati i te Taro - Breaking the Bread**

rēwena paraoa, traditional Māori potato bread served with horopito infused home churned butter and organic cold pressed flaxseed oil

### **Te Hupa Poaka - Pork Soup**

Māori pork and puha boil-up, with traditional root vegetables, puha, watercress and herb dumplings

### **Te Kainora Paoa - Smoked Venison**

with horopito, juniper, manuka honey and mustard, served with a salad of pickled beetroot, fresh seasonal greens and local blue cheese

🍷 *Match with: Hunky Dory Organic Pinot Noir (Vegan) - \$12*

### **Mai i te Moana - From the Sea - Blue Warehouse**

poached in white wine and cream with warrigal (sea spinach) and glazed with herb and cheese rēwena breadcrumbs

🍷 *Match with: Nautilus Estate Sauvignon Blanc - \$12.*

## MAINS

NGA AKORANGA MATUA



### **Traditional Hangi Style**

roasted meats each served with a selection of seasonal vegetables, and a kumara and potato puree

### **Grain-Fed Pork Belly**

with apple cider reduction

🍷 *Match with: Misha's Vineyard Limelight Riesling \$14.00*

or

### **High Country Merino Lamb Shank**

with minted jus

🍷 *Match with: Te Mata Cabernet Merlot - \$13*

or

### **Free Range Chicken**

with herb stuffing

🍷 *Match with: Black Barn Chardonnay - \$15*

or

### **Line-Caught Fish**

with steamed green lipped mussels and tuatua, served with a lobster bisque sauce

🍷 *Match with: Saint Clair Origin Chardonnay - \$12*

## DESSERT



### **Kawakawa Baked Egg Custard**

with a caramelised crust and an almond biscuit

or

### **Apple and Fruit Crumble**

with a crunchy buttery top and served with homemade ice cream

🍷 *Match with: Huia Organic Botrytis Riesling (Vegan) \$14.00*

## MĀORI DEFINITIONS



### **Hāngī**

means food cooked in an earth oven.

### **Horopito**

is a pepper tree, native shrubs with leaves often having large red blotches. Flowers greenish yellow and fruit orange-red or black.

### **Māori**

is an indigenous person of Aotearoa/New Zealand.

### **Pūhā**

is a perennial sowthistle, small leafy plants with thistle-like leaves and milky juice. They are boiled and eaten as a green vegetable.

### **Rēwena**

means both “bread made with potato yeast” and “the process of fermentation that causes bread to rise”.

