|  |  |
| --- | --- |
| A close up of a logo  Description automatically generated  A white logo with swirls  Description automatically generated  **KŌRERO MAI REVIEW US**  Qr code  Description automatically generated  GOOGLE  Qr code  Description automatically generated  FACEBOOK  No smoking with solid fill  TUPEKA KORE  NO SMOKING OR  VAPING IN  ANY AREAS  KUPUTAKA… -Glossary…  KIA ORA! - Hello!  NAU MAI - Welcome  HEKI - Egg  RAHOPŪRU - Avocado  RĒWANA - Potato Bread  REWANA - Potato Bug  KAURORI - Stir, Whip  HUPA - Soup  KAIMOANA - Seafood  MITI - Meat  MĪTI POAKA – Pork  MĪTI HEIHEI - Chicken  MĪTI KAU - Beef  ME’A KAI (Samoan) - Come Eat  HANAWITI - Sandwich  PĀKĀ - Burger  PAKAPAKA - Baked  KAIOTA - Vegan  TIAKERETE - Chocolate  KOROHEHENGI - Steam  PERETI - Plate  IKA - Fish  RĪWAI - Potato  MATA - To Be Raw  TOHATOHA - Share  HUAMATA - Salad  HĀNGĪ - Earth Oven  Sourced from Māori At Work  by Scotty Morrison  & https://maoridictionary.co.nz/    A wifi symbol with black text  Description automatically generated  KARAKA GUEST | PW: TUMEKE!! | **RĀRANGI KAI | MENU**  A close up of a logo  Description automatically generatedNau Mai, Haere Mai, Welcome from 2.00 pm  **KARAKIA KAI**  **In Māori culture, acknowledging the significance of food through giving thanks, reflects a deep respect for the land, nature, and the connections between people and their sustenance.**  I HOMAI NGĀ KAI  RONGOMATANE  TĀNE MAHUTA,  HAUMIA-TIKETIKE,  TANGAROA  KIA ORA, KIA ORA,  WHAKAMAUA KI A TINA (TINA)  HAUMI E, HUI E, TĀIKI E  This food has been given to us by atua,  Rongo, guardian of kumara & peace,  Tāne, guardian of the forest,  Haumia, guardian, cultivated foods,  Tangaroa, guardian of the sea,  We give thanks, we give thanks,  And feast together as one. |
| **KAI MOTUHAKE | SIGNATURE**  **HĀNGĪ | OVEN STEAMED HĀNGĪ**  (DFA) 29  Our signature dish, a café version: Smoked Aromas, Oven Steamed Chicken, Pork, Potato, Pumpkin, Kūmara, Stuffing, Cabbage, Rēwana  **HUPA KAIMOANA | SEAFOOD CHOWDER**  (GFA) 33  Fish, Salmon, Prawns, Mussels, Corn, Potato, Onion, Rēwana Toast  **MĪTI POAKA ME HEIHEI | PORK, CHICKEN, CHIPS** (DF) 27  Hāngī-style Pulled Pork & Chicken on Chips, Sage & Onion Gravy, Stuffing Crumble, Horopito Mayo  **ME’A KAI | A TASTE OF THE PACIFIC**  (GF) 32  Chop Suey, Taro\*, Potato Salad, Palusami\* with Corned Beef Crumb, Smoked Pork Belly  *\* Taro leaves are seasonal, so maybe omitted*  **PERETI PARĀOA PARAI | FRY BREAD PLATES**  **FRY BREAD**  Butter & Golden Syrup (2) 14  **CREAMED PĀUA**  Creamed Pāua with Fry Bread 28  **KAI NUI | LARGE PLATES**  **PĀKĀ HEIHEI | CHICKEN BURGER** (GFA, DFA) 29  Pickle, Maple Bacon, Swiss Cheese, Watercress, Aioli, Rēwana Bun, Fries  **IKA O TE RĀ | FISH OF THE DAY** (GF, DF) 32  Crispy Battered Fish\*, Fries, Lemon Horopito Mayo, Slaw  \* Grilled on Request    **TAKAKAU KAIOTA | VEGAN FLATBREAD**  (VGN) 28  Garlic Roasted Cauliflower, Mushroom & Pesto Flatbread  **MITI KAU | STEAK**  (GF, DF, NF) 36  Grilled 200g (MR) Sirloin Steak, House Slaw, Kumara or Potato Fries, Fried Egg  Add ons: Gravy 3; Aioli 2; Mushroom 7; 2nd Egg 3.50  **PERETI KAIOTA TOHATOHA | VEGAN PLATTER** (GFA) 32Maple Roasted Baby Carrots, Beetroot, Artichokes, Pitted Olives, Spiced Hummus, Vegan Watercress Pesto, Rice Crackers, Rēwana Crostini | **KAI ITI | SMALL PLATES**  **IKA MATA | RAW FISH**  (GF, DF) 24  Coconut Cream, Tomato, Cucumber, Coriander,  Kūmara Crisps  **WHEKE PARAI | FRIED SQUID** (GF, DF)18  Kawakawa, Lemon & Coconut Fried Squid, Aioli  **HEIHEI PARAI | FRIED CHICKEN**  (GF, DF) 19  Kawakawa, Lemon & Coconut, Aioli  **HUAMATA | SALAD** (GF, DF, VEGAN) 16  House Salad, Seasonal Greens & Vegetables  **KOTAKOTA KŪMARA | KŪMARA FRIES** (GF, DF) 15  Kūmara Fries, Chipotle Aioli Add Gravy 3  **KOTAKOTA RĪWAI | FRIES**  (GF, DF) 14  Potato Fries, Horopito, Garlic Mayo Add Gravy 3  **KAI REKA | SWEETS**  **KEKE TIAKARETE | CHOCOLATE BROWNIE** (GF) 16  Aro Bake Chocolate Brownie, Kāpiti Vanilla Ice Cream, Whittakers Chocolate Chard  **PURINI KOROHEHENGI | STEAMED PUDDING** 16  A Marae Favourite: Steamed Pudding, Custard & Cream  **TE KAUPAPA | ABOUT US**  Karaka Café, owned and operated by the Retimanu whānau of Māori and Pacifica heritage. Since our opening on February 6, 2011, we have aimed to celebrate our rich heritage through the senses of sight, sound, and taste. This is what we call the “Karaka Experience”.  Our menu features a delicious signature dish section, which infuses traditional smoked flavours found in Hāngī or Umu alongside Kiwi cuisine. Our top sellers are oven hāngī and eggs benedict with smoked hāngī hash.  While our kaimahi may not be fluent speakers of the Māori language, we embrace its use daily, weaving it into our café atmosphere. With a dedicated management team and passionate kaimahi, we proudly work alongside the Iwi at Wharewaka, fostering community and connection. |
| **PAY AS YOU GO, WHĀNAU MĀ | BISTRO TABLES, NO “TABLE TABS” WITHOUT A CREDIT CARD BEING HELD**  karakacafe.co.nz | facebook.com/karakacafe | instagram.com/karakacafe  Book with us: [bookings@karakacafe.co.nz](mailto:bookings@karakacafe.co.nz) | |

A white logo with swirls

Description automatically generated