



# TE KAAHU

À LA CARTE MENU



Welcome to Te Kaahu – a uniquely Aotearoa dining experience crafted by some of New Zealand's most skilled and celebrated culinary experts.

Te Kaahu's inspiration is our place and our nature – shaped by the nature around us. Te Kaahu, our Harrier Hawk, is held in high esteem by Maaori for whom it is a symbol of wisdom, mana, status and respect. The Kaahu is often seen drifting the skies of Manukau Harbour, giving us our name and our spirit that binds us, energises us and allows mana to flow.

The name is also an acknowledgement of the late Maaori Queen, Te Arikinui Dame Te Atairangikaahu, who carried the Kaahu name within her own.

Te Kaahu at Te Arikinui Pullman Auckland Airport is a desire to elevate what is given and received. It is our Manaakitanga – a duty of care. A promise to show generosity and respect in all we do, acknowledging the mana and prestige of our esteemed travellers, who in visiting our place, become part of us, and deserve the very best of what we have to offer.

We say Kai Rangatira – the highest quality for those of highest importance to us.

Te Kaahu's prized feathers are a plume of Te Arikinui, from the highest place, and worn as the cloak of Kaahu huruhuru, for those who carry the greatest mana. You are here, at our highest point, in the clouds with the choicest portions, locally sourced and of the highest quality, served with absolute care. A gift of goodwill returned in good time. Distinctly New Zealand, uniquely Te Kaahu.

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



## KAI TUMUTUMU

### SNACKS

Freshly baked bread   smoked kawakawa butter	9
Creamed paaua tart   watercress   lemon oil	16
Fried bread   garlic kawakawa oil   kina pâté	14
Endive   sun blushed tomato   green herb sauce   pine nuts	12
Freshly shucked natural oysters   good chow NZ soy sauce   citrus	41 / 77 half dozen / dozen

## KAI TIIMATANGA

### STARTERS

Te Kaahu platter Local cured meats   cheeses   house made duck parfait   crusty bread   founders olive oil   pickled grilled vegetables	39
Confit native mushrooms   sesame whipped tofu   kataifi pastry   pickled cucumber	29
Dayboat catch raw fish   coconut panna cotta   salted cucumber   capsicum chili salsa   citrus	24
Heirloom tomatoes   Clevedon Valley buffalo mozzarella   garlic and chili oil   basil   parmesan and pink pepper wafer	25

## OHU KAI

### TO SHARE

Finest feast bowl   smoked paprika and cajun spiced seafood broth   crab   prawns   chorizo   corn on the cob   Tua Tua clams   mint buttered baby potatoes	62
Pan-fried whole flounder   lemon butter sauce   wilted greens	55

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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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# KAI MATUA

## MAINS

Savannah beef short rib   roasted bone marrow   kawakawa corn bread   chimichurri	44
Egg pasta layers   caramelised slow cook red onion   eggplant cream   grilled zucchini   sage and herb stuffing crumbs   parmigiano reggiano   watercress oil	38
Harmony's pork belly boil up   pork broth   doughboys   kumara   watercress   pork belly crisps	42
Half charcoal chicken on the bone   Te Kaahu spice rub   haangii stuffing   XO sauce	39
Pan seared dayboat market fish   greens   yuzu corn puree   fennel   citrus dressing	45
Twice cooked coastal lamb rump   confit potatoes   minted pea salsa   wood-roasted garlic jus	46

# KAI HUKIHUKI

## FROM THE GRILL

Speckle beef scotch fillet   (14-day dry aged) 250gm	49
Speckle beef eye fillet   (grass fed, Manawatu, NZ) 200gm	45
Savannah OP rib eye   (nature pasture fed, NZ wide) 400gm	69

*All steaks served with your choice of one sauce or butter*

### COMPOUND BUTTERS

ALL \$5

Coromandel wakame seaweed  
Pink peppercorn and horseradish  
Café de Paris  
Miso and poppy seed  
Black garlic chipotle chilli

### SAUCES

ALL \$5

Wood-roasted garlic jus  
Native mushroom  
House made XO  
Mandy's horseradish cream  
Smokey tomato relish

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# AAPITITANGA

## SIDES

Baby leaves   horopito pomegranate dressing	9
Roasted baby beets   red wine reduction   Clevedon Valley buffalo feta	16
Caramelised carrots   yuzu hollandaise   fried curry leaves	12
Steak fries   chilli salt   kawakawa aioli	12
Pohutukawa smoked potatoes   sweet chilli sauce   parmigiano reggiano	14

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

KA HOKAA TE KAAHU  
HE TAATAKI WHAKAMARU  
E MANAAKI NEI I TE HAAKARI.

NOO TE WAI, TE PAPA ME TE RANGI  
HE WHAKAIAIA TALAO 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.

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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.



# TE KAAHU

DESSERT MENU



# NGĀA WAINENE

## DESSERT

Warm coconut and cardamom rice pudding Toasted coconut shavings   passion fruit and mango citrus salad   Taranaki toasted macadamias   coconut sorbet	17
Solomons Gold 65% chocolate delice tart Espresso ice cream   candied hazelnut	18
Almond cake   horopito roasted rhubarb   kawakawa custard   Taranaki macadamia nut brittle	17
Selection of New Zealand artisan cheeses   sesame seed lavosh   dried fruit chutney	17 / 25 / 35 50gm / 100gm / 150gm
Chocolates and sweets	25
Daily pavlova	17

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