matau

Crayfish

Horopito, Fennel

Pāua

Seaweed, Black Pepper

Garden

Jerusalem Artichoke, Chicken,
Goat Cheese

Ika

Brown Butter, Swede

Miti Kau

Oyster Mushroom, Black Rice

Tamarillo

Mascarpone, Macadamia

Here at Hapuku Lodge, our chefs take pride in utilising the bountiful food-stuff that Kaikoura and New Zealand have to offer, ensuring that every dish is prepared with the freshest and most flavourful ingredients.

From succulent seafood to farm-fresh produce and our own vegetable garden, each component is carefully selected to deliver a taste sensation that is unpretentious yet undeniably delicious.

Kua hora te kai

matau

Pear

Blue Cheese, Walnut

Mussels

‘Nduja, Pickles

Garden

Celeriac, Apple, Sage

Crayfish

Pasta, Boullion, Chilli

Lamb

Romesco, Kale

Honey

Garden Thyme, Yoghurt, Bee Pollen

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Kua hora te kai

matau

Whitebait

Caviar, Citrus

Pāua

Tarragon, Pernod

Garden

Fennel, Buffalo Curd

Ika

Crayfish, Leek

Duck

Fermented Kiwi, Dukkah

Chocolate

Hāpuku Olive Oil, Kawakawa

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