

Te Maroro

BISTRO

Did you know 'Te Maroro' is the Maori word for 'flying fish'? The name was chosen to complement the fish sculptures created from weathered New Zealand native wood by an award winning local artist, Rex Homan. Make sure you take a closer look at these magnificent art pieces on display in the restaurant!

Whether you are dining by yourself, with friends, colleagues or family... We invite you to sit back, relax and enjoy exceptional dining at Te Maroro Restaurant. Our Bistro menu combines a delicious mix of comfort food and fine dining options, or try our shared plates. Our friendly wait staff will offer advice on the perfect beverage to suit.

SOMETHING LITE

Soup of the day with a big chunk of sourdough	12
Panko crumbed smoked salmon and cheese croquette with potato espuma and orange rocket salad	17.50
Barbeque prawns with a chunky garlic and herb bread, served with oriental sauce	18
Slow cooked pork belly with wasabi apple purée, bacon apple balsamic jam wrapped in filo, crackling and compressed apple	18

GIVE GREENS A CHANCE

Nutty flavoured gnocchi with herb pesto goat cheese, freshly buttered tossed spinach in creamy parmesan sauce (V)	26.50
Pumpkin ravioli with corn cream sauce and freshly grated parmesan, and deep-fried sage (V)	17

 *Kakapo Chardonnay*

SHARING PLATES

Selection of breads with hummus, sun-dried tomato butter, and olive oil	6PP
Country style terrine with a selection of smoked meats, mustard, olive oil and pickled vegetables, toasted breads	26
Red duck curry drizzled with coconut cream and served with jasmine rice (GF)	29
 <i>Kakapo Pinot Gris</i>	
Daily changing slider	19 for 3 / 29 for 5
Daily changing tacos	19 for 4 / 29 for 6
 <i>Corona</i>	
Hoisin pulled pork bao with pickled cucumber and Asian salad	22 for 3 / 29 for 5
 <i>Scott Base Pinot Noir</i>	
Tempura fish and vegetables with dipping sauce of carrot miso, soy and lemon wedges	26.50
Large platter: Daily slider, bao bun, taco shells, garlic bread, potato wedges, mussels with Béarnaise sauce	45

Vegan platter: Vegetarian tacos, sun-dried tomato and tofu salad, potato wedges, pickled vegetables, grilled sourdough, tempura vegetables with sweet chilli dip 30

ON THE SIDE

7 each / 12 for 2 / 18 for 3

Chunky fries (V)
Green leaf salad with balsamic dressing (V)
Spiced polenta fries with tomato chutney (V)
Steamed jasmine rice (V)
Garlic naan bread with raita (V)
Deep-fried pickled cucumber (V)

ON ITS OWN

Potato mash with lamb shank gravy	10
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FOR ME ONLY

Red snapper on tomato butter sauce, confit carrot fish and potato croquette	31
400gm T-bone steak with cajun spiced slow cooked table carrot, potato gratin, Béarnaise sauce and thyme jus (GF)	39
 <i>Tuatara Sauvino Single Hop Pale Ale</i>	
Lamb rump with smokey pumpkin purée and lamb neck croquette, served with minted green peas, pickled button mushrooms, grilled miso eggplant relish, finished with thyme jus	36
Slow cooked chicken leg with pea risotto, sun-dried tomato, preserved lemon and red onion salsa	32
Braised lamb shank with boxti mash, seasonal greens and paprika dusted fried kumara chips	34
<i>Really hungry? Order an extra piece for 9</i>	
 <i>Chocolate Box Shiraz</i>	
Thai marinated grilled chicken and papaya salad finished with balsamic glaze	25
Brioche bun, 180gm pure angus patty, bacon jam, burger garnish and pickle, chunky fries	24
Marinated barbeque chicken pizza with Parma ham, caramelized onion, buffalo curd and basil pesto	22.50
Margherita pizza with tomato, olive oil, mozzarella, basil pesto (V)	20

Please ask our staff for the dessert menu.

V - Vegetarian, GF - Gluten free. If you have special dietary requirements, please advise our staff and we will do our best to assist.