

KINAKI^{NZ}

Wild Herbs

Tourism New Zealand | Māori Food Cocktail Menu | Official New Zealand Residence | Los Angeles USA

Pānui Kai

Menu

Kawakawa Tea

Kawakawa herb tea brewed with honey and lemon

Takakau – Māori Soda Bread

*Baked soda bread garnished with pikopiko (fiddle head fern)
served with a selection of toppings:
Kinaki ♦ Pikopiko Pesto ♦ Horopito Hummus ♦ Piripiri Sambal*

Mussel Toroii

Pickled mussels flavoured with pikopiko and served in a mussel shell

Kawakawa Chicken

Grilled chicken with horopito, kawakawa (bush basil) and cayenne pepper

Pirita - Supplejack Vine

Served lightly steamed

Kumara & Taro Fritters

Grated kumara and taro lightly fried

Horopito Smoked Salmon

Salmon smoked with horopito bush pepper

Piripiri Lamb & Piripiri Aioli

*Sliced grilled New Zealand lamb rubbed in piripiri
served with a spicy mayonnaise*

Hārora - Wild Bush Mushroom Bouchees

New Zealand wild bush mushrooms served in a pastry case

Kiwi Kawakawa Meringues & Chantilly Cream

*Meringues flavoured with kawakawa and fresh fruit
Kawakawa develops spearmint flavour when combined with sugar*