

Tū Te Ihi extends across the cooler months of the natural world's cycle and includes the arrival of the Matariki star cluster. Winter months are quieter for the iwi (people). Sustained by the summer kai harvested and preserved across warmer months, there are no long planting or harvest days, no migration between pā (villages), no hunting, nor warfare to command attention.

Instead, we nestle around fires, find sanctuary in whare (houses), and soak in nearby ngāwha (hot springs). We are nourished by the gathering of whānau (family). Together we share ideas and dreams, we remember our ancestors, and we wānanga (learn) with our tohunga (experts).

This menu pays homage to Matariki stars. Each dish is beautifully crafted and honoured with a pao, a sung karakia (prayer), as they arrive to your table. We also share two delicacies of our people of Tauhara, Ngati Tahu | Ngati Whaoa: pārerera (duck) and kokopu (whitebait).

The vivid oranges, golds, greens, and blues of ngāwha at Orakei Korako and Waiotapu colour our cocktail selection.



## Te Iwa o Matariki

### The Stars of Matariki

<b>Matariki</b>	Known as mother to the constellation, Matariki is connected to health, wellbeing, and good fortune. If the cluster and the Matariki star is bright and high in the sky, it is a signal of wellbeing, peace, and good luck for observers.
<b>Pōhutukawa</b>	We look upon Pōhutukawa in reflection and remembrance of loved ones who have passed over the last year. Our belief is that the spirit leaves the body when a person dies, and then journeys along the pathway of spirits known as Te Ara Wairua.
<b>Tupu-ā-nuku</b>	Associated with food grown in the ground, this star is seen during the month of May and indicates that the summer harvest has ended, and winter is near.
<b>Tupu-ā-Rangi</b>	Associated with food that comes from the sky and is linked to birds. Traditionally kererū (wood pigeons) were harvested around this time. It is also connected to the harvesting of elevated foods such as berries and fruits, marking the time when winter berries can be harvested.
<b>Waiti</b>	Connected to fresh water and living creatures in the rivers, streams, and lakes. We look upon this star in recognition and appreciation of our fresh waters in Aotearoa (New Zealand).
<b>Waitā</b>	The twin of Waiti, Waitā is associated with the ocean and kaimoana (food gathered from the sea). It is also significant for its influence over tides and floodwaters.
<b>Waipuna-ā-rangi</b>	Meaning “water that pools in the sky”, this star is connected to the rain. We look upon this star in reflection and recognition of how all-important rainfall is to life on earth.
<b>Ururangi</b>	Meaning “the winds of the sky”, this star is used to forecast the nature of the wind for the year to come. Ururangi resides in the domain of Tāwhirimātea, the atua (deity) of the wind and weather.
<b>Hiwa-i-te-Rangi</b>	Known as the wishing star and connected to the promise of a prosperous season. We use this star to set our desires and dreams for the year ahead.

**Ti Otaota**

**Māori Herbal Tea**

A tribute to Matariki

- ◆ Kawakawa and Manawa Mānuka Honey Elixir

**Kai Horotai**

**Forest Canapés**

A tribute to Waitā

- ◆ Kawakawa leaf filled with sauteed prawn, shallot, garlic, chilli and lime

A tribute to Tupu-ā-Rangi

- ◆ Māori style fried bread and tītī (mutton-bird) pate with pickled karengo (seaweed) relish

A tribute to Waitī

- ◆ Kokopu (whitebait) fritters

A tribute to Tupu-ā-nuku

- ◆ Kūmara and venison with beetroot jam
- ◆ Boil up (pork bone broth) with kōwhitiwhiti (watercress), taro and kūmara (sweet potato)

**Apéritif**

A tribute to Pōhutukawa

- ◆ Pōhutukawa, elderflower and gin infusion (non-alcoholic option available)

**Kai Moroiti**

**Entrée**

A tribute to Waitā

- ◆ Seafood chowder and mini rēwena (Māori bread) with black truffle infused butter

**Kai Matua****Main Course**

A tribute to Tupu-ā-Rangi

- ◆ **Pārerā | Duck**  
Marinated for twelve hours in star anise, rock salt and cinnamon, then comfited for a further four hours. Served with an orange, walnut and kōwhitiwhiti (watercress) salad

A tribute to Tupu-ā-nuku

- ◆ **Hāngī Lamb**  
Lamb slow cooked in our earthen oven
- ◆ **Poaka Kanaku | Pork**  
Whole pig, slow roasted over our open fire
- ◆ **Hāngī Vegetable Baskets**  
Kūmara (sweet potato), parareka waiporoporo (Māori potato), pumpkin and bread stuffing
- ◆ **Heirloom Baby Carrots**  
With sheep's milk labneh and harakeke (flax) dukkha
- ◆ **Taro Gratin**  
Taro served gratin style within a white wine bechamel sauce

**Petit Fours**

A tribute to Ururangi

- ◆ Kawakawa macadamia brittle
- ◆ Horopito white chocolate and raspberry
- ◆ Pikopiko dark chocolate and almond
- ◆ Pōhutukawa milk chocolate and plum

**Whakamutunga****Dessert**

A tribute to Hiwa-i-te-Rangi

- ◆ Kūmara crème brûlée
- ◆ Mini pavlova with wild berry compote