



Te Pā Tū introduces Kai Wawata Noa: an exclusive culture and cuisine experience for small groups, warmly hosted by kapahaka (performance) group.

**Kai Wawata Noa includes:**

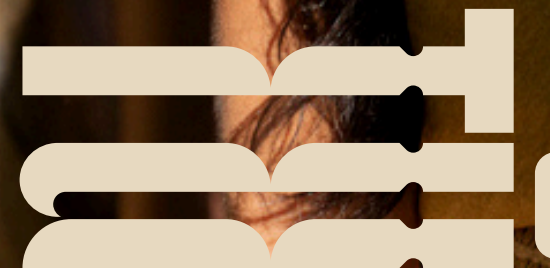
- Haka pōhiri (welcome ceremony) in the summer; ahi taitai (fire ceremony) in the winter
- Kapahaka (performance) group as your host
- Two hours of haka, song, connection, and kai (food)
- Forest kai horotai (canapes)
- Five-course degustation hākari (feast)

**Kai Wawata Noa can be shared over dinner or as a luncheon.**

**Enquiries**  
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**Retail rate:**  
POA

**Te Pā Tū**  
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Rotorua, Aotearoa





Our seasonal welcome ceremonies (haka pōwhiri in summer, ahi taitai fire ceremony in winter) commence proceedings.

A Tawa tree-lined path leads to the heart of the forest, where a natural amphitheatre provides a dining space.

Once welcomed into the forest, kōrero (conversation) takes place, while kai horotai (canapes) are offered.

Guests will be introduced to rongoā Māori (plants and herbs) that feature as canape ingredients, growing wild within the forest canopy.

Your host offers karakia (blessing of food) to give thanks to nature's abundance and acknowledge honoured guests before all share in a champagne toast. This is an opportunity to delve deeper into our Māori culture: art, history, and people.

A five-course degustation hākari (feast) follows and includes the world famous hāngī (lamb and vegetables slow steamed in an earthen oven), slow roasted suckling pig, an array of seasonal kai moana (seafood), venison and fusion style delicacies.

A kapahaka (performance) group take the stage for a powerful performance, before dessert and port or whiskey. A poroporoaki (farewell ceremony) brings the experience to a close.



**Kai Horotai**  
Canapes — individual servings

- Fried bread, pickled harore (wild mushroom), avocado, seeds
- Prawn, mānuka, ginger, bush root wrapped in blanched kawakawa leaf
- Silver Fern venison served atop a kumara crisp

**Ngā Hua o te Moana**  
Entrée from the ocean — individual servings

- Ika mata: lime cured snapper; prawn cutlet served on a bed of coconut mousse
- Rēwana cob loaf, pikopiko infused butter

**Ngā Hua o te Rangi me te Whenua**  
From the sky and the land — shared platter

- Confit duck leg: brined for 24 hours in star anise, cinnamon and rock salt, the duck is then cooked low and slow in its own fat for four hours. Served with watercress salad, laden with harakeke seed, orange slices, walnut, and fennel with a sherry vinaigrette. Duck has long been a delicacy to the Tauhara people.

**Ngā Tahua Kai**  
From the fire — shared platters

- Dry rubbed with paprika salt, the suckling pig is basted with garlic, apple cider and honey, slow roasted for six hours over a smouldering fire pit fuelled for flavour with coconut husks and mānuka chips.
- Flame grilled corn on the cob, lime, paprika, parmesan and fire cooked seasonal vegetables marinated in garlic, basil and thyme olive oil.

**Te Hāngī**  
From the earth oven

- Export-grade local lamb, slow cooked over four hours in our village earth oven, served family share style.
- Petite hāngī basket — kumara, moimoi, pumpkin and Pā famous stuffing hāngī, steamed and served in individual kono (woven food baskets).

**Paereka**  
Dessert shared platter

- Petit Pavlova laden with mānuka honey cream.
- Served family share style with fresh seasonal fruits and homemade sauces — lemon curd, berry, and fudgy chocolate.

Each course is paired with a New Zealand wine.