

# Kia ora

Our menu is an expression of who we are and is inspired by manaakitanga – the Māori tradition of hospitality.

Our menu is a celebration of Aotearoa, showcasing the freshest seasonal ingredients to bring you the authentic taste of New Zealand. Our talented culinary team has crafted each meal with care and aroha, ensuring your enjoyment. Kia pai te kai.

## *A Taste of Aotearoa*

Experience the unparalleled flavours of New Zealand with our exclusive *A Taste of Aotearoa* menu offerings. Take flight on a culinary journey where indigenous ingredients meet contemporary cuisine.

**Rewarewa**, Aotearoa New Zealand's native honeysuckle tree, is prominent throughout the North Island and Marlborough Sounds. It reaches heights over 30 metres and bears striking red flowers which attract the tūī bird. The nectar from these flowers is used to make a rich, full-bodied honey with a deep, malty flavour, known for its antibiotic and anti-inflammatory properties. Traditionally, rewarewa bark was used as a natural bandage to help heal wounds.

Please accept our apologies should your first choice no longer be available due to previous customer selection.



# Rārangi Kai Menu



A STAR ALLIANCE MEMBER 

businesspremier™


# Tina

## Lunch

From the bakery
Purple wheat rolls, rēwena sourdough, confit garlic flat bread <i>Served with Hawke’s Bay extra virgin olive oil</i>
Appetiser
<b>Master stock poached chicken</b> with orange star anise sauce, mushroom and ginger sesame slaw, or
<b>Rose veal</b> with green bean, caper and herb salad, pickled red onion
Mains
<b>Seared snapper</b> with nori butter, green pea purée, fresh pea shoots and crispy batter bits
<b>Slow-roasted pork belly</b> with chilli plum sauce, sticky rice, gai lan, water chestnut and salted black bean
<b>Confit chicken</b> stuffed with walnuts, lemon and ricotta, roasted baby beetroot, spinach and herb butter
<i>Optional sides:</i>
<b>Black garlic, salt and vinegar crushed roast potatoes</b>
<b>Mesclun, cucumber and tomato salad</b> with toasted pinenuts and Greek vinaigrette dressing
Dessert
<b>Chocolate panna cotta</b> with hazelnut praline and dulce de leche, or
<b>Burnt Basque cheesecake</b> with fresh orange, mint and pomegranate, or
<b>Fresh fruit plate</b>
Paramanawa   Afternoon tea
Assorted filled sandwiches
Salmon, parsley cream cheese and pink pickled onion
Whipped goats cheese and cucumber
Ham, cheese and mustard mayonnaise
Petit fours selection
Glazed orange pistachio cake
Boysenberry lamington
Hazelnut chocolate profiterole

# Hapa

## Dinner

Amuse-bouche
<b>Smoked kahawai mousse</b> with confit potato, chives and cornichon
From the bakery
Purple wheat rolls, rēwena sourdough, confit garlic flat bread <i>Served with Hawke’s Bay extra virgin olive oil</i>
Appetiser
<b>Heirloom and cherry tomatoes</b> with bocconcini, salsa verde and basil, or
<b>Crayfish bisque</b> with chive cream and sourdough croutons
Mains
<b>Slow-cooked beef short rib</b> with black truffle jus, potato purée, kūmara crisps and fresh rocket
<b>Red duck curry</b> with steamed jasmine rice, yellow daikon, coriander and red chilli salad, warmed roti
<b>Freekeh, zucchini ribbon and pomegranate salad</b> with lemon and basil dressing <i>Add: Fresh burrata or sumac-dusted New Zealand salmon</i>
<i>Optional sides:</i>
 <b>Grilled zucchini</b> with rewarewa honey herb dressing
<b>Mesclun, radish and spinach salad</b> with toasted pumpkin seeds, saffron and orange vinaigrette
Dessert
<b>Fig &amp; mānuka honey and chocolate ice cream</b> with candied hazelnut and chocolate sauce, or
<b>Peach and raspberry warm melba pudding</b> with vanilla crème anglaise
Cheese
<b>Creamy Ōamaru Brie and Canterbury sheep Gouda</b> with quince paste, toasted pecan and upcycled grain crackers

# Inu

## Drinks

Champagne
Laurent-Perrier La Cuvée NV*
Wine
<i>The premium New Zealand wine selection on board has been chosen by our wine consultants and internationally recognised wine judges. For details of wines available on your flight today please ask your Flight Attendant.</i>
Beer and Cider
<i>A selection of cider, New Zealand and International lager, Parrot dog craft and alcohol-free beer is available. Please ask your Flight Attendant for details.</i>
Spirits, Port and Liqueur*
<ul style="list-style-type: none"><li>Scapegrace Classic Gin – <i>Central Otago, NZ</i></li><li>Wild Rain Vodka – <i>Reefton, NZ</i></li><li>Port O Ahuriri Golden Rum – <i>Hawkes Bay, NZ</i></li><li>Scapegrace Vanguard Single Malt Whisky – <i>Central Otago, NZ</i></li><li>Talisker 10 Year Old Single Malt Whisky – <i>Scotland</i></li><li>Jack Daniel’s Bourbon – <i>USA</i></li><li>Remy Martin VSOP Cognac – <i>France</i></li><li>Dow’s Fine Tawny Port – <i>Portugal</i></li><li>Bailey’s Irish Cream – <i>Ireland</i></li></ul>

Soft drinks
Coke, Coke Zero Sugar, Diet Coke, ginger ale, soda water, Sprite, tonic water, still and sparkling mineral water
Juice
Apple, cranberry, orange, tomato
Hot drinks
Freshly brewed coffee and tea, decaffeinated coffee, hot chocolate
Flat white, single or double-shot espresso <i>only available on B787 aircraft</i>
Tea selection: English Breakfast, Camomile Flowers, Earl Grey, Berry, Jasmine Green, Lime & Orange, Peppermint with Cinnamon, Rose with French Vanilla

\* premium substitutions may occur due to availability