

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.

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



Rārangi Kai Menu



A STAR ALLIANCE MEMBER

premiumeconomy

Tina

Lunch

From the bakery

Purple wheat rolls, rēwena sourdough, confit garlic flat bread
Served with Hawke’s Bay extra virgin olive oil

Appetiser

Master stock poached chicken with orange star anise sauce, mushroom and ginger sesame slaw

Mains

Seared snapper with nori butter, green pea purée, black garlic, salt and vinegar crushed roast potatoes

Slow-roasted pork belly with chilli plum sauce, sticky rice, gai lan, water chestnut and salted black bean

Confit chicken stuffed with walnuts, lemon, and ricotta, roasted baby beetroot, spinach and herb butter

Dessert

Burnt Basque cheesecake with fresh orange, mint and pomegranate

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

From the bakery

Purple wheat rolls, rēwena sourdough, confit garlic flat bread
Served with Hawke’s Bay extra virgin olive oil

Appetiser

Prosciutto with braised niçoise olives, feta, artichoke and burnt citrus cream

Mains

Slow-cooked beef short rib with black truffle jus, potato purée and broccolini

Red chicken curry with roasted eggplant, capsicum and steamed jasmine rice

Salmon fricelli pasta with zucchini, carrot, leeks and saffron sauce

Dessert

Gourmet New Zealand ice cream

Cheese

New Zealand Edam and Brie cheese selection

Inu

Drinks

Wine

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.

Beer and Cider

A selection of New Zealand lager, craft and alcohol-free beer and cider is available. Please ask your Flight Attendant for details.

Spirits

Vodka

Gin

Rum

Bourbon

Blended whisky

Soft drinks

Coke, Coke Zero Sugar, Diet Coke, ginger ale, soda water,

Sprite, tonic water, mineral water

Juice

Apple, orange, tomato

Hot drinks

Freshly brewed coffee and tea, decaffeinated coffee, hot chocolate

Tea selection: English Breakfast, Camomile Flowers, Earl Grey, Berry, Jasmine Green, Lime & Orange, Peppermint with Cinnamon, Rose with French Vanilla