

THE LAZY TROUT

Fish Shack & Cafe

Our menus try very hard to capture the wonderful flavours and freshness of local produce from the general vicinity of our hotels and restaurants.

We enjoy quite unique locations in New Zealand; Pukawa Bay, Waitomo, Kawhia and the Akatarawa Valley in Wellington. We also go beyond these shores with our Pacific Hotels and Resorts in Fiji, Rarotonga in the Cook Islands, California and in London.

We are unashamedly proud of our New Zealand produce. All so wholesome. Nurtured by nature in a pristine environment. The bountiful seafood harvest of our home village of Kawhia, kai moana fresh daily from the bustling seaport of Napier. Berries and fruits from Te Puke, near Taupo. Meat, vegetables and dairy from the great farms of the King Country. These are our features.

We want you, our discerning guest, to be amazed at what our produce can offer when presented in a simple, uncomplicated way. This menu is infused with local stories, many of them relating to the wonderful cultural history of Aotearoa, New Zealand.

We have a very special relationship with local Maori. They want you to have the best hospitality experience that New Zealand can offer and they believe that food is central to that. Their partnership is essential to our ability to source authentic fresh product and presents it in a traditional way. You will see throughout the Menu many references in the Maori language with English subtitles. Please explore the Glossary of Terms at the back of this Menu to learn more about these local references : descriptions, translations and history.

We look forward to your satisfaction and welcome your feedback.

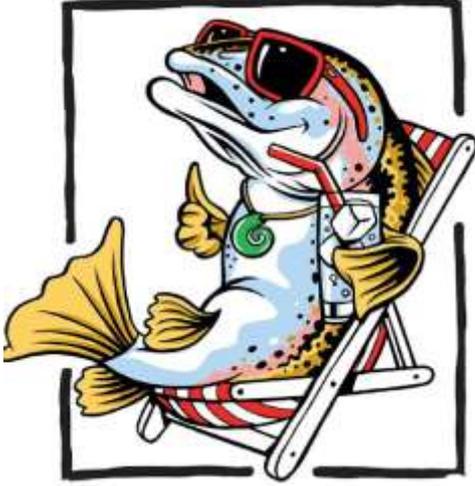
Enjoy the kai. Nga mihi.

Wellesley Hotels and Resorts



Ka ki te piro o nga manu o nga tangata ka kata

A full stomach causes a bird to sing, a man to laugh.



MENU

HE KAI MŌKARAKARA

ENTRÉE

Karika Paraoa - oven baked garlic bread topped with fresh herbs - 12

Harore Taharoa - panko-crumbed field mushrooms served with kawakawa bush pepper aioli - 16

Ikaroa Fish Cakes - smoked kahawai and sweet pea cakes served with river herb dressing - 16

Flame-Grilled Scallops - wrapped in bacon - 18

Ngu Squid - polenta crumbed squid, served with lemon aioli and cress - 16

Paukena Ravioli - homemade pumpkin ravioli, cooked in burnt sage butter and topped with toasted hazelnuts - 20



E kore te pātiki e hoki ki tōna puehu

The flounder does not return to the mud it has stirred

HĀKARI KAIMOANA

SEAFOOD FEAST

OYSTERS:

Tio Kinaki - lemon and Kaitaia fire / **Tio Karengo** - crumb, watercress, aioli
four - 18 six - 26 eight - 35

Rourou Kaimoana - a selection of hot and cold seafood to share including:
prawns, smoked salmon, marinated fish, oysters nude, fried squid, marinated
mussels, battered fish, rewena bread, watercress and condiments - 58

Kōuraura Pot o' Prawns - grilled with garlic, lemon parsley, chilli pepper and
watercress - 38

Tuatua Chowder - creamy shellfish chowder served with garlic bread - 18

IKA TĀMAOTA

MARKET FISH OF YOUR CHOICE

Choose from today's market fish - 30

Cooked Your Way: grilled, oven baked, beer battered

With Your Choice of Sauce: tartare, smoked chili mayonnaise, salsa verde,
creamy cheese, 'Watties' tomato sauce

And Two Sides: coleslaw, mixed salad, fries, potato mash, seasonal buttered
vegetables

Tino Reka Fish and Chips - light crisp batter, crunchy fries, homemade
tartare, lemon and garden salad - 24

Hamana Salmon - oven baked with lemon zest and served with creamy leek
and capers - 28



Ka pū te ruha ka hao te rangatahi

When the old net is cast aside, the new net goes fishing

H Ā K A R I

MAIN COURSE

Mushroom Risotto - arborio rice with porcini mushroom, truffle oil, shaved parmesan and roquette - 24

King Country Burger - prime beef patty, karengo and tamarillo relish, melted smoked cheese, crispy lettuce, fresh tomato, onion rings and fries - 24

Hangi Roast Chicken – served with traditional homemade stuffing, roast root vegetables, green beans and gravy - 30

Pork Belly – slow cooked and served with boulangerie potatoes, wilted greens and caramelised apple puree - 34

Hipi Awaroa Lamb Rack - prime Aotearoa rack of lamb with rosemary & mustard crust, served with creamy mash potato, seasonal vegetables and red wine jus - 36

King Country Ribeye - premium grass-fed Aotearoa beef, field mushrooms, crispy onion rings and red wine jus, served with fries and coleslaw - 36

K Ī N A K I

SIDES - 8

Mixed Green Salad ~ Citrus Mayo Coleslaw
Fries ~ Creamy Mash Potato ~ Garlic Mushrooms
Seasonal Vegetables w Wild Thyme Butter



Kāore te kumara e korero mō tōna ake reka

The kumara does not say how sweet he is

P Ū R I N I

DESSERT

Traditional Apple Crumble - served with freshly whipped vanilla cream - 14

Crème Brulee - ginger and horopito biscotti served with Kapiti vanilla ice cream - 14

Gold Rush Fudge Sundae - iconic Kiwi sundae with warm fudge brownie, a mountain of hokey pokey ice cream, hot chocolate sauce and Kiwi bling

Single serving - 12 Double serving - 24

Sticky Date Pudding - served with butterscotch sauce and Kapiti vanilla ice cream - 14

Tīhi Cheese Platter - selection of New Zealand cheeses served with oat crackers and fruit paste - 24



Nā tōu rourou, nā taku rourou ka ora ai te iwi

Your food basket and mine allows the people to thrive

CHILDREN'S MENU

All - 14

Pikaokao - little home-crumbed chicken tenders served with potato mash and coleslaw

Little Maui - battered fish, chips, tartare sauce and salad

Baby Moa - junior chicken burger with melted cheese, lettuce and mayonnaise, served with fries

King Huki - junior King Country beef burger with melted cheese and tomato sauce, served with fries

Glow Worms - spaghetti in homemade tomato sauce topped with grated cheese

Kaanga Wai - golden sweetcorn fritters served with cucumber and carrot sticks and sweet chilli sauce for dipping

DESSERT

All - 8

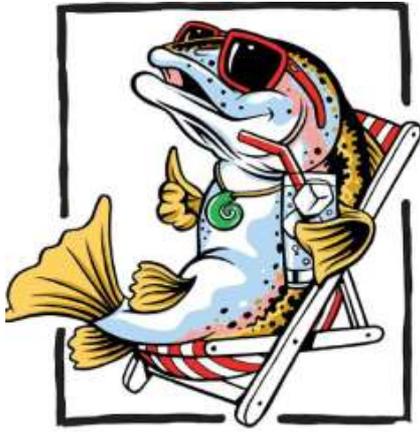
Tongariro - a mountain ice cream sundae w chocolate or strawberry lava

Tiakarete - warm chocolate brownie and hokey pokey ice cream

Hua Hua - fresh seasonal fruit selection

For Children 10 years and under only





BEVERAGES

JUICE 4.8

Orange

Apple

Tomato

Apple, Orange & Mango

Apple & Cranberry

SOFT DRINKS 4

Lemon & Paeroa

Coke, Zero, Diet

Sprite, Light

Fanta

Ginger Beer

BEER

Heineken - 8

Heineken Light - 8

Corona - 8

Amstel Light - 8 (low % option)

Export Citrus - 7.5 (0% option)

Steinlager Pure - 7.5

Monteith's Golden - 7.5

Waikato Draught - 7.5

Monteith's Black - 7.5

Speights Old Dark - 7.5

Tui Classic - 7.5

Moa Original - 8

Lakeman Taupo Pale Ale - 8.5

Lakeman Pilsner, Taupo - 8.5

Moa Cider - 7.5



He kai kei aku ringa

There is food at the end of my hands

COCKTAILS

Mango Daiquiri - white rum, lime juice, mango puree - 17

Mojito Mojo - Kiwi 42 below, soda, fresh lemon and mint - 14

Classic Bloody Mary - vodka, spiced tomato juice - 14

Glow Worm - bacardi, citrus, lemon and paeroa - 14

Sunset Breeze - Bombay sapphire, passion fruit, lemon juice, and cranberry - 14

Manuka Toblerone - kahlua, baileys, frangelico, cream and manuka honey - 18

MOCKTAILS

Lazy Trout - cranberry, grapefruit juice, peach nectar - 11

No Mojo Mojito - kiwi, soda, fresh lemon and mint - 11

Virgin Bloody Mary - our own spicy recipe - 11



Ko au te whenua, Ko te whenua ko au.

I am the land and the land is me

WHITE WINE

SPARKLING

Pasqua Prosecco Romeo & Juliet - Italy - 36 bottle 8.5 glass

Veuve du Vernay - France - 42 bottle

Sileni Sparkling Sauvignon Blanc - Hawkes Bay - 40 bottle

SAUVIGNON BLANC

Oyster Bay - Marlborough - 55 bottle 15 glass

Eradus - Awatere Valley, Marlborough - 44 bottle

Haha - Marlborough - 36 bottle

AROMATICS

Haha Pinot Gris - Hawkes Bay - 36 bottle

Dusky Sounds Pinot Gris - Waipara Valley - 29 bottle

Greenhough Apple Valley Riesling - Nelson - 45 bottle 12.5 glass

CHARDONNAY

Moana Park Estate - Hawkes Bay - 49 bottle

Tohu - Gisborne - 42 bottle 12 glass

Dusky Sounds - East Coast - 29 bottle 9.5 glass



He tangata takahi manuhiri, he marae puehu

A person who mistreats his guest has a dusty Marae

RED WINE

PINOTNOIR

Tohu - Awatere Valley, Marlborough - 46 bottle

Shaky Bridge - Central Otago - 55 bottle

Te Muna the Falcon - Martinborough, Wairarapa - 45 bottle

MERLOT

Stoneleigh Merlot - Marlborough - 28 bottle 9 glass

Haha - Hawkes Bay - 39 bottle

Craggy Range Te Kahu Merlot Cabernet - Gimblett Gravels, Hawkes Bay - 59 bottle

SYRAH / SHIRAZ

Moana Park Estate - Hawkes Bay - 48 bottle

Pepperjack Shiraz - South Australia - 52 bottle 14 glass

Soho Valentina - Onetangi, Waiheke Island - 65 bottle

CABERNET SAUVIGNON

River Retreat - South Australia - 34 bottle 10 glass

Brookfields Ohiti - Hawkes Bay - 52 bottle

ROSE

Beach House - Hawkes Bay - 39 bottle



He kai kei aku ringa

There is food at the end of my hands

TE REO MAORI

INDIGENOUS LANGUAGE AND TERMS

<i>Aotearoa</i>	Maori name of New Zealand meaning 'Land of the long white cloud'
<i>Awaroa</i>	Located within Abel Tasman National Park at the top of the South Island. In the 1850's Awaroa was a thriving settlement with a boat building industry, saw mill and was being used by coastal traders. Today it is a popular relaxed location for private holiday homes.
<i>Hakari</i>	To feast
<i>Hamana</i>	Salmon
<i>Hangi</i>	Hangi is a traditional New Zealand Maori method of cooking food using heated rocks buried in a pit oven. It is still used for special occasions
<i>Hipi</i>	Sheep
<i>Hokeypokey</i>	Classic New Zealand honeycomb made with golden syrup, butter and baking soda
<i>Ikaroa</i>	North Island, also known as Te Ika a Maui
<i>Kahawai</i>	Known as sea trout, common and popular fish in New Zealand used primarily for smoking
<i>Kai moana</i>	Seafood
<i>Kaitiaia fire</i>	A New Zealand brand of fermented chili sauce similar to tabasco
<i>Kapiti</i>	A region just north of the capital city of New Zealand, Wellington
<i>Karengo</i>	A species of seaweed that is highly regarded in Maori cooking
<i>Kawakawa</i>	Leaf of a native medicinal New Zealand bush plant. Related to the kava plant of the Pacific
<i>Kawhia</i>	Kawhia Harbour is one of three large natural inlets in the Tasman Sea coast of the Waikato region of New Zealand's North Island. Kawhia is known as the final resting-place of the ancestral waka (canoe). A historical township well known for its fresh fish and scenic harbour
<i>Kinaki</i>	To add to, to complement
<i>King Country</i>	The King Country (Maori:Te Rohe Potae or Rohe Potae o Maniapoto) is a large rural area in the Waikato region of the western North Island of New Zealand. The term 'King Country' dates from the New Zealand Wars of the 1860s, when colonial forces invaded the Waikato
<i>Korotangi</i>	Korotangi is the sacred bird talisman which accompanied the people of the Tainui canoe when Maori first navigated through the Pacific, on their way to Aotearoa New Zealand. Today Korotangi is the emblem of Taharoa Tourism and is depicted as the bowsprit of Tainui in the modern world.
<i>Lazy Trout</i>	Iconic name of all of the Wellesley's onsite restaurants, inspired by the trout that laze and graze in the Akatarawa River and Lake Taupo close to two of our New Zealand properties.
<i>Paraoa</i>	Bread
<i>Rewana</i>	A speciality Maori bread
<i>Rourou</i>	Maori term for small food basket / platter
<i>Taharoa</i>	A small village on West coast of North Island, to the south west of Kawhia Harbour and is of Maori descent
<i>Tamarillo</i>	A red egg shaped fruit with a distinct flavor. Also known as tree tomato
<i>Tino reka</i>	Very tasty
<i>Tio</i>	Rock oysters
<i>Watercress</i>	Herb found in and near rivers and streams. Has a fresh peppery flavor
<i>Wellesley</i>	Our flagship brand derived from its association with Arthur Wellesley, the Duke of Wellington, who defeated Napoleon at the Battle of Waterloo