

Te Kaha Beach  
Hotel  
Dinner Menu

PLEASE PLACE DINNER ORDERS AT THE  
BAR



# Dinner

5 P M - L A T E  
B O O K I N G S E S S E N T I A L

## starters

G A R L I C B R E A D 9 . 0

S A L T & P E P P E R S Q U I D 1 8 . 0

*crumbed squid served with asian slaw and nahm jim dressing*

B A T T E R E D M U S S E L S 1 8 . 0

*with almond skorlalia puree*

S E A F O O D C H O W D E R 2 5 . 0

*fish, shrimp, mussel meat and surimi served in a rich creamy base  
with garlic bread*

M A L A Y C U R R Y M U S S E L S 2 8 . 0

*green lipped mussels in a blend of rich malay curry sauce  
and coconut cream*

K A I B A S K E T 2 2 . 5

*deep-fried selection*

## sides

*bowl of fries sm 8.0 lrg 11.0*

*tossed salad 8.0*

*side vegies 9.0*

*egg 3.50*

## mains

2 5 0 G M S I L V E R F E R N P R E M I U M S C O T C H F I L L E T 3 8 . 0

*served with fries, salad & a side of jus*

A D D O N S A U C E 6 . 0 - 9 . 0

*peppercorn-mushrooms-creamy garlic prawns*

B R A I S E D P O R K B E L L Y 3 4 . 0

*served with a selection of vegies & jus*

F I S H & C H I P S B A T T E R E D O R P A N - F I R E D 3 5 . 0

*fish of the day served with fries and salad*

L A M B S H A N K 3 4 . 0

*served with mashed potato, steamed vegies & jus*

S A T A Y P R A W N S A L A D 3 4 . 0

*grilled garlic prawns in satay sauce served with salad*

C H I C K E N F E T T U C I N E 3 2 . 0

*chicken breast in a rich creamy sauce with garlic, mushrooms &  
parmesan cheese*

P A N F R I E D S A L M O N 3 5 . 0

*served with a potato gratin, asparagus and a side of hollandaise*

*please ask your server about vegetarian options*

T E K A H A B E A C H H O T E L



# tamariki

LUNCH & DINNER  
*children under the age of 16 only*

CHICKEN NUGGETS 15.0

*served with fries*

CHEESEBURGER 15.0

*served with fries*

GRILLED CHEESE TOASTIE 15.0

*served with fries*

MAC N CHEESE 15.0

KIDS ICE CREAM SUNDAE 9.0

*choice of chocolate, caramel, strawberry*

*or make it a meal deal including sundae and small juice*

22.0

# dessert

CHEESECAKE OF THE DAY 15.0

*served with ice cream and cream*

HOMEMADE WHITTAKERS BROWNIE 15.0

*with walnuts served with ice cream, cream and  
chocolate sauce*

HOMEMADE STICKY DATE PUDDING 15.0

*with banana served with ice cream, cream and caramel  
sauce*

ICE CREAM SUNDAE 13.0

*choice of chocolate, caramel, strawberry*



# wine list

## GLASS - WHITE

FAT BIRD	9.5
<i>sauvignon blanc, chardonnay, pinot gris</i>	
OYSTER BAY	12.5
<i>sauvignon blanc, chardonnay, pinot gris</i>	
BRANCOTT	13.5
<i>sauvignon blanc, chardonnay</i>	

## BOTTLE - WHITE

FAT BIRD	28.50
<i>sauvignon blanc, chardonnay, pinot gris</i>	
OYSTER BAY	40.5
<i>sauvignon blanc, chardonnay, pinot gris</i>	
TOHU	40.5
<i>sauvignon blanc, chardonnay, pinot gris</i>	
THE NED	40.5
<i>sauvignon blanc, pinot gris</i>	
BROWN BROTHERS	37.5
<i>moscato</i>	
VILLA MARIA	32.50
<i>chardonnay</i>	

## BOTTLE - SPARKLING

LINDAUER 200ML	12.0
<i>fraise, brut</i>	
LINDAUER	31.5
<i>fraise, brut, rose</i>	
BROWN BROTHERS	38.5
<i>prosecco</i>	
THE NED	40.5
<i>rose</i>	

## GLASS - RED

FAT BIRD	9.5
<i>vintage Red</i>	
BRANCOTT	13.5
<i>merlot</i>	

## BOTTLE - RED

FAT BIRD	28.5
<i>vintage red</i>	
OYSTER BAY	
<i>merlot</i>	40.5
<i>pinot noir</i>	46.5
TOHU	50.50
<i>pinot noir</i>	
ANGUS THE BULL	48.5
<i>cabernet sauvignon</i>	
WITHER HILLS	48.5
<i>Pinot Noir</i>	
VILLA MARIA	40.50
<i>pinot noir</i>	
THE NED	51.50
<i>pinot noir</i>	

