KAKAHI KITCHEN

Relax

Our cheese board captures the essence of Aotearoas's unique flavours with artisan cheese, local accompaniments and produce from the kitchen garden. **$30**

Enjoy the perfect trio! a 200ml bottle of superb local Te Awa Grove olive oil, a jar of aromatic Kakaki Kitchen dukkah, sourdough. **$25**

Nourish Bowls – Serves Two **$55**

Homemade falafel with buckwheat tabouli, smokey lime hummus, dukkah & coconut yoghurt

Chunky lentil, chickpea & spinach dahl with raiata, pappadums & lime pickle

Warm brown rice salad with roast kumera & beetroot, garden greens, avocado, tamari nori seeds & asian dressing

Heat & Eat $40

Enjoy the convenience of the Kakahi Kitchens small batch meals, our selection is the perfect last-minute luxury for two. These meals will be in your fridge on arrival, ready for you to heat and enjoy!

Venison & chilli bean lasagne

Pumpkin, caramalised onion, spinach & goats cheese lasagne

Italian meatballs in a rich homemade tomato sauce

Spinach & ricotta cannelloni in a slow roast tomato sauce with garlic, manuka honey and chilli

Tasty Extras

These extras will be in your fridge on arrival ready for you to cook and enjoy!

Local breakfast pack, 4 thin beef sausages & 4 rashers loin bacon **$15**

Six local sausages (pork & watercress or lamb & mint or venison) homemade preserves **$15**

Ruapehu lowline angus beef patties (4) **$20**

Marinated organic tofu **$12**

Sweet Treats $15

Orchard fresh fruit crumble

Chocolate raspberry brownie slab

Feijoa date & ginger loaf

Banana bread

Zucchini & chocolate loaf

All food must be ordered at least three days in advance of your stay. Heat & Eat meals can sometimes be an exception depending on availability. Payment is by bank transfer into account number 01 0425 0494 210 00 please use your name as the reference, or by cash. If you've booked your stay with us through Airbnb there is another payment option, please ask us.

Home Cooked | Mostly Homegrown | Local | Free Range | Organic | Delivered to the Lodge | Generous Serves | Seasonal Specials | Vegan, Vegetarian, Gluten Free options

The hand drawn sprig encompasses elements that surround Rua Awa Lodge. Pikopiko is found in the native bush, watercress in our streams and rosemary in our garden.