

## FAULTLINE CAFÉ BAR

A mainstay of New Zealand hospitality and central to South Westland social culture is the concept 'Bring a Plate.' Each individual contributes their time, labour and ingredients, all limited resources, to the group meal. It is an opportunity for the undisputed stars to secure their reputations, for rising stars to compete and for the rest to look forward to the entertainment. All dishes are laid out buffet style and each person, young and not so, 'Creates a Plate' from the wonderful choices laid out before them.

Of course this concept is not unique to NZ or to South Westland or to Maori and in that way it is a delightful reminder of how similar we all are though we may not be neighbours or always allies.

Faultline Café lays out the choices for you to 'Create a Plate,' as we do here in South Westland and also on the Marae or in the homes of whanau (far'no, extended family), when we come together to share time, food, tales and laughter.

### **MAINS – Two types, both allow you to personalise your meal**

- 1. Create a salad Plate** - begin with a base, add protein if desired, select 4x salad vegetables (6x for non-protein salads) then if necessary, dress it up. Select extras. Alternatively try one of our customised salads.
- 2. Create a Platter** - choose a charcuterie base then select 4x more items from the list. Select extras. Alternatively try on of our customised platters.

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### Te Marae o Tangaroa

#### South Westland Whitebait-----25

West Coast whitebait, West Coast style.

Whitebait is considered a delicacy in NZ, particularly West Coast whitebait. Whitebait are the fry of fish +-50mm long. In this area, fished in the Whataroa River and Okarito estuary between Sept 1 and Nov 14, as they swim inland from the sea. Two Whitebait egg-whites-only 'patties' so you can taste the fish. Served with lemon wedge and small watercress salad.

#### South Westland Smoked Salmon-----25

Fresh salmon, smoked salmon and Salmon pearls from South Westland Salmon Farm in Paringa, as a cheesecake with cream cheese, ricotta and savoury biscuit base. Tastes are very delicate to allow salmon front and centre. Fish are raised in pure water, no antibiotics used and low stocking rate maintained.

#### NZ Smoked Eel-----25

Homemade pate served with homemade Rewena crostini and small watercress salad. All menu watercress from Whataroa spring fed creeks.

#### Seafood Chowder-----20

Homemade chowder base. Smoked sea fish, shrimps, prawns, mussels. Other NZ seafood ingredients added on the day. No crabstick or other highly processed foods. Garnished with grilled prawn, served with homemade Rewena.

Rewena is a maori sourdough bread. Although sourdough can be started with flour alone, many cultures around the world use other products to make the sourdough. Rewena is often started with potato.

As with all sourdough breads, it requires skill. Every whanau (far'-no, extended family) has an auntie or grandmother much revered and respected for her Rewena, the recipe and method often a guarded secret. Every whanau also has an auntie whose Rewena was avoided unless cornered or starving, either way she reserved the right to adoration and flattery.

### Te Marae o Tane Mahuta

#### Homemade puff pastry cases-----25

Three puff pastry cases filled with your choice of NZ meats. All meats cooked in jus reduced from pan juices.

-DUCK in NZ orange liqueur and NZ sauvignon blanc reduction.

-CHICKEN grilled with capsicum, red onions and coriander from our garden with cherry tomato and NZ sake reduction

-RABBIT in NZ chardonnay, award winning bacon from Harihari and mushrooms.

-HUKAWAI JERSEY BEEF with Pukekohe red kumara, Whataroa purple potatoes and silverbeet from our garden in NZ pinot reduction.

-HUKAWAI HIGHLANDER BEEF with NZ feijoa wine reduction, served with homemade feijoa relish.

-LAMB in Marlborough cherries and Hukawai red currants reduction.

#### Two Scotch Quail Eggs-----25

Quail eggs in venison mince, deep fried until golden.

#### Maori Boil Up-----2

Much loved by Maori and others, this is a more contemporary version. Homemade fresh pork ravioli in watercress consomme with Pukekohe red kumara, Whataroa purple potatoes and herbed dough boys (dumplings).

Outside the restaurant setting, boil up is a one large soup pot meal usually beginning with boiling pork bones until nearly tender. Potatoes and kumara are added and sometimes other vegetables - pumpkin, carrots and kamokamo (Maori squash). Once nearly cooked, puha or watercress is added and dough boys placed on top to steam until they drop into the liquid as the raw plant material wilts.

Usually, sufficient is cooked to boil again the following day. It is a cheap meal, one pot feeds many and while it cooks the group shares the wait in anticipation, no one is bothered by the low nutritional value.

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### Te Marae o Rongomatane me Haumia Tiketike

#### HUKAWAI GARDEN VEGETABLE SOUP-----15

Homemade vegetable stock packed with veg. The NZ Nutrition Foundation 5+ a day campaign encourages us to eat more than five servings of vegetables and fruit every day. This soup is easily one serving. Rewena on the side.

#### TOASTED REWENA & TOMATO TOPPING-----15

Three pieces of toasted Rewena, rubbed with garlic, topped with cold pressed flax seed oil and cooled oven-baked cherry tomatoes with our garden herbs.

Harakeke (har'-rah-kee-kee, flax) held an important function everyday pre-European Maori life. It was used to make clothing, sandals, rope, cloaks, mats, food baskets, slings, house roofs etc. The nectar in the flowers loved by Tui (too'ee) was used as a sweetener. The sap is a mild anaesthetic. Today, harakeke is still used to make piupiu (pee-oo-pee-oo), the dried flax skirt worn in Kapa Haka (cuppa-hucker) performances. The plants at Hukawai Lodge are the same harakeke, often used as ornamentals in Kiwi (NZr's) gardens.

#### TOFU PATTIES (2)----- 15

Grated carrots, courgettes and herbs from the garden with tofu, cooked in cold pressed flax seed oil, served warm. Flax seed oil, an omega-3 fatty acid, is made from the dried seeds of the flax bush.

#### BREAD & SPREADS-----20

Watercress pesto, karengo (kar'-ree-ngor, seaweed) hummus and feijoa relish with Rewena, Maori fry bread and crackers. Karengo is an edible seaweed closely related to Nori and Laver. Fry bread is a simple baking powder dough cooked in oil.

#### AVOCADO & PUHA MOUSSE-----20

Avocado blended with puha (poo'har, Maori greens), cows cream and set with plant gelatin. Puha is a traditional Maori wild green like watercress but found growing in soil rather than water. At Hukawai Lodge we encourage puha to grow.

#### SALAD MENU-----15

Choose an appetizer size from the Salad Menu.

### KORERO MAORI GAME

Can you pronounce the Maori words in this menu? Here is the list:

#### MUST PRONOUNCE ALL 3X CORRECTLY

Te Marae o Tangaroa

Te Marae o Tane Mahuta

Te Marae o Rongomatane me Haumia Tiketike

#### CHOOSE 5x TO PRONOUNCE CORRECTLY

Marae

Puha

Harakeke

Tui

Piupiu

Kapa Haka

Karengo

Wharenu

Manuhiri

Tangata Whenua

#### ASKED 2X TO PRONOUNCE CORRECTLY

Harihari

Whataroa

Okarito

Paringa

Rewena

Pukekohe

Kamokamo

Get all 10x correct for a 20% discount on your food (not beverage). To win the discount you must pronounce the words correctly, so take your time with each word. ONLY INTERNATIONAL TRAVELLERS ELIGIBLE.

If you're Maori, Kiwi, a NZ resident or have lived in NZ for work, you can receive a 20% discount on your food (not beverage) by singing a Maori song and performing the actions to the customers in the dining room.

Performing while guests are eating has deep cultural significance, specifically to Maori hospitality. But you will already know this.