



ALL DAY - DINING -

Paparoa Hotel was first established in 1956 by the bend in the river on the new State Highway.

The hotel has been owned by the Goode family since 1971.

Pam first came to Paparoa when she was eight, walked bare-foot to the local primary school and kept her horse in the back paddock.

Our menu is inspired by cuisines from around the world, is full of surprising flavours and is fresh and delicious. We use locally sourced seafood and local produce and in particular Ruawai Kumara and locally grown watercress, citrus and have our own kitchen garden for fresh herbs.

The beautiful Kaipara Harbour, just minutes away provides us with fresh Flounder, Smoked Fish and Oysters.

Enjoy!

BRUNCH

Eggs any style \$12

Two eggs scrambled, poached or fried served with chilli jam and toast.

Add Bacon \$4 / Ham \$4 / Fresh Tomato \$3 / Spinach \$3 / Halloumi \$4

Eggs Benedict \$18.50

Ham / Kaipara Smoked Fish / Portobello Mushroom with Rosemary & Feta

Served on freshly made sour dough and topped with two poached eggs, fresh watercress & spinach.

With classic hollandaise or spicy Sriracha hollandaise.

New Mexico Eggs \$18.00

Scrambled eggs, fresh Mexican salsa and pan-fried Ham served with smokey chipotle mayo and toasted sour dough.

Add Bacon \$4 Add Jalapeños \$2

Creamy Portobello Mushrooms \$16.00

Drizzled with Truffle oil and served on toasted sour dough.

Add poached egg \$3 Add Bacon \$4

Pulled Pork & Fried Eggs \$18 (GF)

Slow-cooked moist and full of flavour with two fried eggs, fresh watercress (when available), a sprinkle of feta cheese, smoked paprika & cumin. Served with toasted sour dough.

Paparoa Pub Pork Sausage (2) & Grilled Tomato & Wild Worcester Sauce \$18 (GF)

Made by Eddie our award winning butcher just for us with smoked paprika and fennel. PS Great HANGOVER cure .

Add fried egg \$3 / fries \$3 / Toast \$3

LIGHT CHOICES

Prosciutto Crudo \$18

Italian dry cured ham, warmed feta, toasted walnuts & figs with sea-salt garlic & fresh rosemary pizza bread.

Zucchini Corn Fritters \$18 (V)

Fresh and delicious. Served with sour cream, sweet chilli and salad.

Add Bacon \$4 / Add Poached Egg \$3

Shrimp Cocktail \$12.50

A classic favourite from the 70s! Shrimps tossed in cocktail sauce and served with fresh lettuce.

New Delhi Street Food \$13

Delicious samosa, pakora and onion bhaji (6pcs) served with authentic Indian chutneys including our very own Indian Lime Pickle made in-house here at the Thirsty Tui.

FRESH & DELICIOUS SANDWICHES

Ham Sandwich \$8.50

Ham, glazed with Kaffir Lime marmalade, fresh salad and your choice of Dijon or English Mustard.

Southern Pulled Pork Sandwich \$8.50

Moist and full of flavour our pulled pork is delicious with feta, fresh watercress & salad and chilli tomato jam.

Super-Food Salad Sandwich – Fresh and Light \$8.50 (V)

Watercress & feta salad, zucchini ribbons, fresh mint tossed in fresh lemon with chilli tomato jam. (V)

FROM THE PASTURE

Korean Fried Chicken \$22

Sticky, sweet and delicious. The most popular street food in Seoul full of flavour with gochujang red pepper sauce, toasted sesame, pickled onion and rice cakes. Served with chilli oil if you want an extra punch.

The Premium Paparoa Pub Sausage \$18.50 (1) \$22.50 (2)

Our quality pork sausages are made to our very own special recipe by an award winning butcher in Grey Lynn, Auckland. Thank you Eddie! With flavours of cumin, fennel & smoked paprika. Served with pea and potato mash, gravy and your choice of wholegrain or hot english mustard.

Korean Beef Noodles \$26.50

Made with ribeye steak and served with Kim chi and chilli oil on the side. One of our best selling dishes! Vegetarian/vegan available.

Add fried egg \$2

Mister Mumbai \$18.50

Enjoy a generous buttery brioche roll filled with hand-made pork sausage with flavours of cumin, paprika and fennel. Indian Lime pickle, fresh coriander, chopped red onion, sriracha mayo and a squeeze of lemon. Served with potato chips.

PAPAROA PUB PIE

Served with your choice of fries / Ruawai kumara wedges/creamy mash or salad.

Beef and Dark Ale \$19.50

Slow cooked NZ Beef in rich dark ale. Perfect with a handle of cold beer.

Chicken and Leek \$19.50

Parsley, parmesan and bechamel.

FROM THE OCEAN

We purchase sustainably from local suppliers so sometimes your choice may not be available.

Kaipara Oyster Salad small \$13.50 (3) large \$28.50 (9)

Oysters from the Kaipara Harbour served deep fried in a light tempura batter with a red wine onion garden salad & black Asian ginger dipping sauce.

Baked Kaipara Flounder \$28.50

Fresh from the harbour and baked whole with lemon parsley butter and za'atar, a middle eastern mix of herbs and spices. Served with salad and your choice of creamy mashed potato, chips or Ruawai kumara wedges. (GF)

Catch of the Day! Fresh Fish! \$24.50 – \$26.50

Served with a choice of creamy mash, pea & potato mash, wedges or fries and a fresh salad.

Your choice – Freshly battered / Pan fried with lemon, parsley and caper butter.

Kaipara Smoked Fish Platter \$16.50

Smoked Fish tossed in horopito, a peppery traditional Maori herb served with horseradish dipping sauce, fresh watercress and sea-salt pizza bread.

BAR SNACKS & GREAT TO SHARE

New Delhi Street Food Platter \$26

Delicious samosa, pakora and onion bhaji (12pcs) served with authentic Indian chutneys including our very own Indian Lime Pickle made in-house here at the Thirsty Tui.

Deep-Fried Deliciousness From the Ocean \$32

Kaipara Oysters (5) - when available, Salt & Pepper Squid (5) Fish Bites (8), Onion Rings & Fries
Served with Tatiana's home-made tartare sauce, ketchup and aioli. *Add Oysters \$3 each / Squid \$1 each.*

SIDES

Sea Salt Garlic Pizza Bread with fresh rosemary **small \$7 / large \$10**

Sriracha Fries with Kimchi **\$10**

Fries tossed in smoked paprika and pink peppercorn salt – delicious! **\$7**

Kumara Wedges with sour cream **\$8**

Steamed Vegetables **\$8**

Creamy Mash **\$5**

Asian salad with fresh herbs, full of flavour and served with a tangy Thai dressing **\$8**

A fresh side salad made from local seasonal produce **\$7**

KIDS FAVOURITES

Cheese Burger **\$14** *(add fries \$3)*

Chicken Tenders or Fish Bites & Fries **\$12**

Cheesy Pizza Bread (small) **\$10**

Zucchini Corn Fritters (2) **\$12** *(add bacon \$4)*

Margherita – small **\$14** / large **\$18**

Tomato pizza sauce, Mozzarella, Cheddar & sweet basil. (V)
Gluten free available.

DESSERTS

Orange sticky pudding \$14

A light delicious summer dessert with a mandarin marmalade Grand Marnier glaze and served with vanilla ice-cream.
PS. Prefer chocolate sauce?? Just ask.

The Thirsty Tui – Hot Chocolate Sundae \$12.50

Home-made dark chocolate sauce, warm chocolate brownie and a scoop of vanilla ice cream.

Ice Cream Sundae \$12.50

With our home-made dark chocolate sauce & topped with salty caramelised nuts.

A piece of freshly baked home-made Cake \$7

Served with cream or yoghurt.

A slice of Cheesecake \$9.50

Extra Scoop of Ice-Cream \$3

FROM THE GARDEN

Burnt Lettuce \$24.50

Roasted lettuce served with home-made ranch dressing, walnut soil, apple salad and lemon olive oil.
We promise - it's delicious! *Vegan option with sesame dressing.*

Korean Fried Cauliflower \$22

Tempura battered cauliflower tossed in home-made gochujang sauce served with toasted sesame, pickled onion and rice cakes. Perfect with Panhead IPA.

DELICIOUS SALADS

Mediterranean Lamb Salad \$24.50

Our most famous summer dish is back! We are getting ready to enter this one in awards. Tender premium lamb served medium rare with za'atar, a persian spice mix and served with balsamic figs, toasted maple walnuts, feta cheese, zucchini ribbons, salad and fresh mint from our garden.

California Ranch Caesar Salad \$16

We love our Buttermilk Ranch dressing! Based on a classic Californian 1950s recipe with buttermilk, chives and tarragon. Crisp lettuce, soft-boiled egg, crunchy sour dough croutons & fried capers & pecorino cheese.

Anchovies seem to be a kinda love or hate thing! so we've left that as an option you can add.

Enjoy with a glass of Longfin Chardonnay.

Perfect with crisp Bacon \$4 / Chicken Breast \$4 / Halloumi \$4 / Anchovies \$2

Caprese Salad \$14

A simple summer Italian classic - delicious fresh Italian mozzarella, sweet tomato and basil from our herb garden drizzled with Chapel Olive Oil. Perfect with Cheekie Charlie Pinot Gris.

Great with a small sea salt garlic pizza bread \$7

Salt & Pepper Squid small \$14 / large \$20.50

A Kaipara Thirsty Tui original! with thin strips of raw orange kumara and carrot tossed in a tangy ginger dressing and a splash of sesame with fresh watercress and sweet chilli sauce.

Great with a small sea salt garlic pizza bread \$7

BURGERS

Served with your choice of Fries or Ruawai Kumara wedges

Korean Chicken Burger \$22.50

Asian Slaw, Sriracha Mayo, Kim Chi & Korean Fried Chicken. Ask if you'd like it extra spicy!

Oyster & Bacon Burger \$22.50 (when available)

A delicious combination! With fresh salad and tomato, aioli & home-made sweet chilli sauce.

The Whole Hog \$20.50

Pork belly & crispy bacon, smokey chipotle mayo and tangy Asian coleslaw.

Classic Beef Burger \$18.50

Delicious premium New Zealand beef, bacon, pickles, tomato ketchup and Dijon mustard.

Double Down USA Burger \$24.00

Delicious premium New Zealand beef x2, pickles, grilled cheese and double crispy bacon, ketchup and mild American mustard.

Stacked Kiwi Burger \$18.50

Delicious premium New Zealand beef, beetroot relish, grilled cheese, fried egg, lettuce and tomato.

Add pineapple \$2

Fish Burger \$18.50

Pan Fried or Battered fish, home-made tartare sauce, grilled cheese, asian coleslaw, fresh herbs & a light tangy dressing.

Add Beetroot relish \$2

California Dreaming \$18.50

Halloumi, fried egg, beetroot relish, grilled cheddar, tomato salsa, salad and a fresh lemon dressing.

Moosewood Kitchen Hippie Burger \$18.50

Feta cheese, tempeh, smashed kumara, tamarillo relish, watercress and zucchini salad with lemon olive oil, fresh tomato and jalapeños. *Vegan?? Just ask for this with our delicious sea-salt rosemary garlic pizza bread.*

Add a Fried Egg \$2

Extras

Double Cheese \$2 / Jalapeños \$2 / Fried Egg \$2 / Pineapple \$2 / Beetroot Relish \$2

GOURMET PIZZA

Classic Napoli Pizza / \$22.50 large

The perfect summer pizza. With Italian mozzarella, cherry tomato, chilli flakes & fresh basil.

Try with a perfectly chilled glass of medium dry Roaring Meg Riesling.

Add Prosciutto \$4 / Ham \$4

New York Sausage Pizza \$22

Premium pork sausage made especially for us by award winning butcher Eddie with paprika, cumin and fennel.

With fresh rosemary, feta, sour cream and pickled onion.

Zucchini Pizza \$22.50

Green, light and delicious with zucchini, watercress, Italian mozzarella, goats feta, sour cream & fresh herbs from the garden finished with some fresh lemon and cracked black pepper.

Add Chicken \$4 / Prosciutto \$4

Pulled Pork and Watercress – small \$18.50 / large \$20.50

A favourite! With our very own delicious bbq sauce and topped with fresh watercress.

'From the Ocean' Shrimp Pizza – small \$19.50 / large \$22.50

With spinach, sour cream & some chilli. Ask for extra chilli if you like it spicy.

Rich and Tasty Vegetarian – small \$16.50 / large \$18.50

Portobello Mushroom, Capsicum & Spinach with fresh rosemary and feta.

Classic Hawaiian – small \$18.50 / large \$20.50

Meat Lovers Delight – small \$19.50 / large \$22.50

Paprika Pork Sausage, Ham & Bacon.