

HĀNGĪ MENU



VENUES
ŌTAUHAHI

From the Earth

At the heart of this collaboration is a shared commitment to authentic hospitality. Hāngī is more than a cooking method—it's a story of place, people, and tradition. It offers a chance to experience the produce, techniques, and history that shape our region.

Hosted by Venues Ōtautahi at Christchurch Town Hall in partnership with Ngāi Tūāhuriri, this dining experience is both genuine and purposeful. Ōtautahi has always been a gathering place for food, where Ngāi Tahu and Ngāi Tūāhuriri wove their food traditions into the landscape. Their deep knowledge of the coastline, inland plains, mountains, and lakes informs the way we work with ingredients today.

The Christchurch Town Hall sits on the banks of the Ōtākaro/Avon River, near Market and Victoria Squares. For this experience, Matapopore has built two large custom hāngī pits on adjacent land in The Commons, honouring traditional cooking and the communal sharing of kai.

Ngāi Tūāhuriri Hāngī boss Grenville Pitama leads a skilled team, sourcing willow wood, puha, and volcanic stones to bring the hāngī to life. Venues Ōtautahi is dedicated to sourcing the very best local ingredients, celebrating Waitaha Canterbury's world-class produce and creating a hāngī that is truly rooted in place.





Hāngī Menu

Two courses – \$90.50 per person

Three Course – \$103.00 per person

Hāngī Koha – \$2,000.00

This contribution acknowledges Grenville Pitama and his team for their time, expertise, and dedication in preparing and delivering the hāngī experience.

Hāngī

Heihei chicken, garlic, lemon and kawakawa

Hāngī Lamb with jus and wakame “mint sauce”

contains: sulphites

Poaka shoulder, lemon wood, garlic, and horipito

Salads and Sides

Hāngī kūmara with chili crisp

contains: sesame

Charred cos, pumpkin seeds, and buttermilk dressing

contains: milk, egg

Bread

Riwai bread with salty butter

contains: fish, soy

Entrée

Tio Oysters with rhubarb and cherry vinegar mignonette

contains: molluscs

Kōura tarts, horipito crème fraiche and tomato caramel

contains: crustacean, wheat gluten, soy, milk.

Sauces and Condiments

Smoked tomato kinakai

Kawakawa mint jelly

Dessert

Edmonds recipe, “Golden syrup steamed pudding” with crème diplomat.

contains: egg, wheat gluten, milk





All menu prices are exclusive of GST.

Pricing is valid for events prior to 30 June, 2027, from which an annual price increase of 3% will apply.



VENUES ŌTAUTAHĪ

venuesotautahi.co.nz