

# Our menus

July 2024-June 2025

[tepae.co.nz](http://tepae.co.nz)

A Crown Infrastructure Delivery  
Venue, proudly managed by  
ASM Global

TOITŪ



ISO 14064-1  
ORGANISATION



# Desmond Davies

## Executive Chef

With more than 20 years' experience in the hospitality sector, our executive chef, Desmond Davies, is looking forward to welcoming you to Te Pae Christchurch.

Born in South Africa, Desmond has worked in convention centres in Durban and was Executive Chef at the Borneo Convention Centre, Kuching. His most memorable career moment was his time spent in the catering team for the 2010 FIFA World Cup in Durban, which saw the team cook more than 45,000 meals for VIP clients over several days.

Desmond enjoys cooking with fresh, locally-sourced foods, and has embraced the opportunity to introduce traditional Māori cuisine into his repertoire. During his time developing Te Pae Christchurch's menu's, Desmond has put an emphasis on sourcing local, sustainable, high-quality produce from around the region.

Desmond and his team have been working closely with local suppliers to create a range of menu options that showcase the local region. This approach will create a distinctive culinary experience of Canterbury and the South Island for all guests at Te Pae Christchurch.

Drawing inspiration from international styles and flavours, classic dishes and local cuisine, Desmond's cooking is exciting and authentic, with local ingredients at the heart of every dish.

The ability to customise menus and cater to all dietary requirements is important to Desmond. He believes good food can enhance an experience, and he is looking forward to sharing what he and the team love about our region with the rest of the world.



Brought together in our seasonally changing menu, with options to cater for every need and any event, our food is designed to complement and enhance every aspect of your experience at Te Pae Christchurch.



# traditional influences and flavours

## Māori culinary traditions

Māori cuisine is very traditional, drawing on the ways of the ancestors – particularly when it comes to the preparation and cooking of food – and the belief that the earth is the giver of all life.

Traditionally, food was foraged around the maramataka Māori, the Māori lunar calendar. The moon acted as a guide to when the sea and land could be harvested for kai (food). It also helped determine the best days to harvest or plant produce, and hunt for kai on land and in water.

Māori cuisine was centred around fish, birds, root produce and wild herbs. To catch the living prey, Māori crafted tools, such as harakeke (flax) to use as ropes or fishing nets and lines, and whale and bird bones to use as matau (fishhooks) and spears.

The original Māori cooking method, hāngī, is still used in Māori cuisine today. The hāngī, or earth oven, is a shallow pit in the ground, where hot rocks and water are used to cook the food – traditionally meat or fish and vegetables. Once the food is lowered into the ground and covered, dirt is put back over the hāngī, where the food is then steamed.

## Aotearoa New Zealand ingredients

In a land where you're never more than 140km from the sea, it's no surprise that kai moana (seafood) forms an essential part of our local cuisine. A wide range of seafood, including fish (including raw fish), kina or sea eggs, tipa or scallops, koura or fresh water crayfish, paua or abalone and tio or oysters, have been enjoyed as a traditional part of Aotearoa New Zealand's cuisine.



### Kūmara (sweet potato)

or sweet potato (available in red, gold or orange varieties) was brought to New Zealand from Polynesia during the early voyages of local Māori, along with vegetables like taro and yam. Kūmara is a particularly sweet ingredient and very popular in traditional foods as well as modern Kiwi cuisine.



### Harakeke

or New Zealand flax is a superfood, rich in omega-3. It is available as unrefined oil and as a seasoning. Unique to New Zealand, harakeke is one of our oldest plant species. Harakeke was an important fibre plant to Māori and an important component of traditional diets.



### Horopito

is New Zealand's indigenous pepper and one of the most widely-used herbs in traditional cuisine. It can be taken as a delicious tea, used in sauces or as a dressing.



### Kawakawa

is found in coastal areas and has a rich forest aroma and light minted flavour. It is dried and used as seasoning on various foods.



### Karengo

is a type of edible seaweed closely related to Japanese Nori and Welsh Laver (which is used to make traditional Welsh Laver Bread), was traditionally harvested by South Island Māori.



### Kowhitiwhiti

or watercress, found near freshwater rivers, has a mild mustard flavour – great with all kinds of meats. It is a powerhouse vegetable, full of nutrients, antioxidants and minerals.



meet our artisan producers  
Poaka pork



Poaka is a free-range heritage breed pig farm producing top quality, sweet chestnut and acorn-finished pork products. Based in Aylesbury, Canterbury, Poaka uses traditional farming methods, resulting in strong flavours and only the finest pork.

Poaka pigs are free to roam across 100 acres of land, and an additional 25 acres in autumn, when the sweet chestnut trees are blooming with nuts. Their slow roaming lifestyle exceeds the highest animal welfare codes – something that the Poaka team is very proud of.

meet our artisan producers  
Lumina Lamb



Lumina Lamb has emerged from an unprecedented 10-year programme with lambs specifically bred in the Canterbury high country.

The specially-bred sheep are free roaming and finished on chicory, and because of the land conditions and farming practices, the sheep produce high levels of Omega-3 and polyunsaturated fats. This ensures Lumina Lamb has an excellent, micro-scale marbling, which – after being aged for 21 days – ensures every dish is rich and flavoursome.



meet our artisan producers  
Akaroa Salmon



Bred in the wild, from the deep waters of the Akaroa Harbour, comes Akaroa Salmon's Chinook salmon.

The rich flavour of the Chinook salmon is made possible through great care of the fish and the safeguarding of their vulnerable environment.

Keeping stocking densities so low that each pen has 1% salmon and 99% water, Akaroa Salmon is committed to running a sustainable farm. Akaroa Salmon is rated "green" by Seafood Watch and is also part of a programme to protect the local waterways – alongside A+ New Zealand Sustainable Aquaculture.

meet our artisan producers  
Spout Milk



Spout is a sustainable milk company with one key difference: the milk comes in reusable kegs.

Spout help Kiwi businesses to reduce plastic waste and become more sustainable by supplying milk in 100% reusable kegs. Using a 'farm-to-flat-white' model, Spout deliver fresh milk directly to customers from local farms.

Unlike plastic bottles, their kegs can be reused thousands of times. Every time a keg is used, five plastic milk bottles are saved from our waste streams.