



Manu, in Māori, means feathered creature or bird.

Like the feathers of a bird that whisper tales of flight and freedom with their vibrant hues, so too can our rich cultures and diverse perspectives harmoniously enrich our human experience.

Manu is a Pacifica Asian infused Restaurant and Bar that offers a fresh, innovative Pacifica glam to the city.

With flavours that draw from our Asian, Pacifica and Māori cousins we identify with who we are culturally as people and invite diversity, colour and beauty to reflect through our food and manaakitanga (hospitality).

We are birds of a feather

Arohanui

MANU SIGNATURE COCKTAILS

Spirit of Wāhine

Stil Gin, Fiorente Elderflower, Lemon, Simple syrup, Egg whites
– Floral, Refreshing, Light | 24

Matcha Onsen

Stil gin, Plum Puree, Cranberry, Lemon, White chocolate Matcha foam
– A Visit to the Beautiful Springs of the Pacific | 24

Smoked Coconut Margarita

Altos Plata Tequila, Mezcal, Cointreau, Coconut puree, lime,
toasted coconut rum | 24

Earth to the Sky

Stil Vanilla Vodka, Baileys, Kahlua, Pistachio Syrup, Fresh Espresso
– Nutty, Creamy, Coffee | 24

Manu's Whisper

Belvedere Vodka, Chambord, Pineapple Juice
– Elegant, Delicious, Fresh | 24

Lychee Petal Martini

Strange Nature sauvignon blanc Gin, Kwai Feh, Lychee Puree,
Passionfruit | 24

Manu Shot

Stil Vanilla Vodka, Gingerbread, Butterscotch,
Banana, Cream, Cinnamon dusting | 15

Manu-tini

Bumbu Spiced rum, Bati banana rum, Passionfruit Puree, Pineapple | 24

Handmade Mocktails

Tell us what you love! | 18

BEER

Tap Beer (400ml)

Asahi 5%

Super Dry, Beer for all Seasons | 13.5

Manu Ale 4%

Manu's Ale is for the Real New Zealand Beer Drinkers

A No-Nonsense NZ Ale | 12

Three Boys IPA 5.2%

An Elegant Malt Character Underpins a Striking Mix of South Pacific Hops

in Three Boys. Take on the Microbrewers' Most Popular Style | 15

Three Boys Alpha Juice Hazy 6.3%

Chock Full of Simcoe, Wai-iti and Nectarom Hops this IPA is Like
Drinking Fresh Squeezed Juice without the Chunks. Full Bodied with Big
Sassy Notes of Orange, Mango and Candied Fruit | 15

Cassels Woolston Pale Ale 4.5%

Punchy Hop Flavours Balanced out by a Trio of Malts. Late Hopping with
Nelson Sauvin and Motueka varieties Brings Fruity, Wine-Like Aromas to
Sit on Top of the Lightly Toasted Malt Base | 13.5

Bottles (330ml)

Asahi 0% | 11

Somersby Apple 4.5% | 12

Brookvale Union Ginger Beer 4% | 12

Cassel Light Owl 2.5% | 12

Emersons NZ Pilsner 4.9% | 12

Corona 4.5% | 12

WINE

Bubbly

Cloudy Bay Pelorus, NV Marlborough | Glass 17 | Bottle 85

Cloudy Bay Pelorus Rose, NV Marlborough | Glass 17 | Bottle 85

Veuve Clicquot Brut, NV Reims France | Glass 26 | Bottle 140

Veuve Clicquot Rose, NV Reims France | Bottle 205

Laurent-Perrier La Cuvée, NV Reims France | Bottle 225

Veuve Clicquot 'La Grande Dame', 2015 Reims France | Bottle 410

Veuve Clicquot Brut, NV Magnum 1.500ml Reims France | Bottle 430

Krug Grande Cuvée, 171st Edition Reims France | Bottle 698

Armand de Brignac Ace of Spades Gold Brut, NV Reims France | Bottle 850

Sauvignon Blanc

Mount Vernon, 2023 Marlborough | Glass 14 | Bottle 65

Dancing Water Barrel Fermented, 2022 Waipara | Glass 15 | Bottle 70

Amisfield, 2024 Central Otago | Bottle 79

Tohu Merewa, 2024 Marlborough | Bottle 68

Cloudy Bay, 2024 Marlborough | Bottle 100

Chardonnay

Kahurangi 'Reserve' Estate, 2023 Nelson | Glass 14 | Bottle 65
Dancing Water, 2023 Waipara | Glass 15 | Bottle 74
Mahi, 2023 Marlborough | Bottle 80
Greystone, 2023 Waipara | Bottle 115
Cloudy Bay, 2022 Marlborough | Bottle 125
Mutu 'Reserve', 2024 Hawke's Bay | Bottle 120
Pegasus Bay, 2022, Waipara | Bottle 119

Varietals

Maori Point, Riesling 2023, Central Otago | Glass 14 | Bottle 64
Black Estate, Sky Punch Pinot Gris, 2024 Waipara | Glass 16 | Bottle 76
Carrick Dry Riesling, 2022 Central Otago | Bottle 69
Wooing Tree 'Blondie', 2024 Central Otago | Glass 17 | Bottle 80
Dicey Chenin Blanc, 2024 Bannockburn Central Otago | Glass 17 | Bottle 79
Greystone Rose, 2023 Waipara | Glass 15 | Bottle 70
Lawson's Dry Hills Gewurztraminer, 2024 Marlborough | Bottle 74
Mount Edward Gruner Veltliner, 2018 Central Otago | Bottle 74
Man O' War Exiled Pinot Gris, 2024 Waiheke Island | Bottle 79

Pinot Noir

Kuru Kuru Pinot Noir, 2019 Central Otago | Glass 20 | Bottle 95
Tarras Vineyard Canyon Pinot Noir, 2021 Central Otago | Glass 24 | Bottle 115
Peregrine Saddleback Pinot Noir, 2023 Central Otago | Glass 16 | Bottle 79
Mount Edward Pinot Noir, 2021 Central Otago | Bottle 110
Cloudy Bay Te Wahi Pinot Noir, 2019 Central Otago | Bottle 310
Black Estate Pinot Noir, 2024 Waipara | Bottle 186

Merlot + Blends

Pegasus Bay Merlot Cabernet, 2021 Waipara | Glass 18 | Bottle 82
Craggy Range Te Kahu Cabernet Merlot, 2021 Hawke's Bay | Bottle 90
Burn Cottage Moonlight Race, 2022 Bannockburn | Bottle 190
Man O'War Ironclad Cab Franc Merlot Malbec, 2021 Waiheke Island | Bottle 110
Stonyridge SV Airfield Merlot Blend, 2022 Waiheke Island | Bottle 125

Syrah

Partuia Stone Paddock Syrah, 2022 Hawke's Bay | Glass 15 | Bottle 70
Ata Rangi Celebre Merlot, Syrah Franc, 2021 Martinborough | Bottle 130
Mutu Reserve Syrah, 2022 Hawke's Bay | Bottle 120
Te Mata Bullnose Syrah, 2019 Hawke's Bay | Bottle 180

Dessert Wines

Ataahua, 2020 Late Harvest Gewurztraminer Waipara | Glass 15 | Bottle 68
(375ml)

MANU SPIRITS

Whiskey

- Jameson | 12
- Glenlivet Founders | 16
- Glenfiddich 12yr | 18
- Ardbeg 10yr | 16
- Glenmorangie La Santa | 17
- Aberlour 12yr | 18
- Laphroaig Quarter Cask | 24

Blended Whiskey

- Chivas Regal 13yr | 12
- Canadian Club | 13

Cognac

- Hennessy VS | 15
- Martell VS | 15
- Martell VSOP | 20

Bourbon

- Makers Mark | 15
- Wild Turkey | 13
- Jack Daniels | 13

Rum

- Havana 3 Star | 12
- Bati Banana | 12
- Especia Spiced Rum | 13
- Ratu Dark | 14
- LWF Feijoa | 14

Vodka

- Stil Original | 12
- Stil Vanilla | 12
- Belvedere | 13
- Blue Duck | 15
- Grey Goose | 16
- Scapegrace | 14

Tequila

- 1800 Coconut | 13
- Olmeca Altos Plata | 15
- Olmeca Altos Reposado | 15
- Patron Silver | 20

Gin

Stil Gin | 11
Sundown Grapefruit & Elderflower | 13
Sundown Black Doris Plum | 13
Reikorangi Dry | 14
Pink Piko | 14
Drumshanbo Dragon Edition | 15
Monkey 47 | 18
Bombay Sapphire | 13
Beefeater Pink | 12.5
Tanqueray | 15
Little Biddy | 13
Hendricks | 16
The Source | 20

Port / Sherrys

20 year Taylors | 35
10 year Taylors Tawny | 22

Liqueurs

Kahlua | 10
Aperol | 11
Averna Amaro | 11
Martini Rosso Vermouth | 11
Martini Dry Vermouth | 11
Lillet Blanc | 11
Midori | 11
Teichenné Butterscotch Liqueur | 11
Campari | 11
Frangelico | 11
Fiorente Elderflower | 11
Malibu | 12
Cointreau | 12
Disaronno | 12
Tempus Banana Liqueur | 12
Baileys | 13
Taizi | 14
Grand Marnier | 14

NON-ALCOHOLIC

Handmade Mocktails

Tell us what you love! | 18

Water

Otakiri Sparkling or Still Water
750ml | 8.5

Mauriora Kombucha

Ginger & Kawakawa | 12
Elderflower & Āporo | 12

Juices

Orange, Cranberry, Pineapple,
Apple, Tomato, Grapefruit | 6

Soft Drinks

Coca-Cola | 6
Coca-Cola Zero | 6
Sprite | 6
Fever-Tree Indian Tonic | 6
Fever-Tree Mediterranean Tonic | 6
Schweppes Ginger Beer | 6
Schweppes Ginger Ale | 6



Thank you for choosing one of our cocktails tonight! With every purchase, From our cocktail List, 50 cents is contributed to our 'Giving Wings to Others' fund. Your support has just helped someone take flight, earning you the title of a 'Manu Angel'

What is the purpose of the Giving Wings to Others Fund? Manu's 'Giving Wings to Others' fund is dedicated to empowering women to unlock their full potential. The initiative is centered on providing financial assistance to enable women to pursue their ambitions and soar to new heights. It places a strong emphasis on fostering leadership and excellence among women in various fields.

Moreover, the fund prioritises the creation of safe and supportive environments where women feel valued and encouraged. By nurturing an atmosphere conducive to growth and success, the initiative strives to ensure that all women have equal opportunities to thrive.

Additionally, the 'Giving Wings to Others' fund extends a helping hand to women facing challenges, offering assistance to overcome obstacles and fulfil their aspirations.

In essence, Manu's 'Giving Wings to Others' fund is dedicated to empowering women to flourish and reach their highest.

Arohanui

‘Our Whānau Artists’

Pōhutukawa MANU by Artist Joe Kemp

The wood is Pōhutukawa with a whale bone inlay for the eye. “Manu celebrates our culture, Mana wāhine, and connection to Manu, reviving the Mauri from this old Pōhutukawa tree,” says Joe Kemp.

Joe Kemp, born in Christchurch in 1973, moved North soon after birth. At age 6-7, he lived with his Pōua and Tāua in Tuahiwi for two years before returning to Kawerau, Bay of Plenty. He now resides at Lake Rotoma and has been a self-taught sculptor for 25 years.

Tāmoko MANU by Artist Morgan Darlison

Designed to empower wāhine. “Art is more than a career; it is a purpose,” says Morgan Darlison.

Kaitiaki Studios, led by artist/designer Morgan Darlison, embodies the Te Reo Māori concept of kaitiakitanga, representing guardianship and care. The studio focuses on Māori design, connecting communities through inclusive and collaborative storytelling. Morgan finds joy in visual expression and the impact her work has on people.

Wooden panel sculptures by Artists Pete and Megan Collins

Inspired by the name ‘Manu’ and native birds of Aotearoa in flight, the large panel sculptures depict the Kōtuku, Tui, and Tara iti, showcasing our beautiful bird life. The Te Manaia sculptures symbolise a Spiritual Guardian and the balance between Sky, Earth and Water. Based in Whakātane, Pete Collins, a skilled carpenter and “Shape Maker,” works with his partner Megan to create unique handmade sculptures, found in homes and gardens across Aotearoa.

Murals inside restaurant by Artist: Guy Ellis

XL Street Murals founded by Guy Ellis, aka Dcypher, a renowned mural and graffiti artist from Aotearoa. After a decade in Los Angeles, he returned to showcase his vision. With a global presence, Guy has participated in Street Art festivals and collaborated with top agencies for art and advertising. He has also created murals for film and TV in the US and established large-scale murals across Ōtautahi.

Kete (Woven baskets) and our woven curtain ties, weaved with aroha by Rangiputa Wallace

“Mahi raranga symbolises the survival of our people and culture, and I am honoured to continue this craft” says Rangiputa Wallace. Born in Gisborne and now residing in Kingston, Otago, Rangiputa has discovered the art of raranga through Te Whare Pora. This passion has reconnected her with the taiao and her Maori heritage. Rangiputa enjoys working with harakeke, exploring its properties and uses, and learning traditional techniques. She has completed her Certificate in Nga Toi Level 4 and created her first Kakahu using both traditional and contemporary materials.

Matariki Koru and wall sculptures for Manu Bar designed and created by John Nicholson

Born and bred in Gore, Southland, Aotearoa John credits his creative gene from his late mum Noeline, who was a keen acrylic canvas artist. After 30 years as a builder, John went back to study and became a designer!

His work is influenced by his love of Māori Pacifica, curves, and the art forms from this culture. He has combined his skills as a builder and artist to bring these truly beautiful sculptures to life!

Arohanui John.

Neon Cross by Artist Robert Jahnke

Raised in Waipiro Bay on the East Coast, Robert Jahnke (Ngai Taharora, Te Whānau a Iritekura, Te Whānau a Rakairoa o Ngāti Porou) is of Samoan, German, Irish, and Māori heritage. His neon cross references the basic stitch in tukutuku weaving - a foundation for patterns such as kaokao, symbolising fortitude and unity.

Jahnke was instrumental in establishing Toioho Ki Apiti, the Māori Visual Arts programme, and is an Officer of the New Zealand Order of Merit for his contributions to Māori art and education.