

# MOA

## CHICKEN KITCHEN

### THE STORY OF MOA

#### HAWAII

THE FERAL RED JUNGLE FOWL OF HAWAII (MOA IN HAWAIIAN) WERE BROUGHT TO THE ISLANDS BY POLYNESIAN SETTLERS MANY CENTURIES AGO.

HAWAIIANS VALUED MOA AS A FOOD RESOURCE AND THROUGHOUT POLYNESIA THEIR FEATHERS WERE USED IN CLOAKS FOR ROYALTY.

THIS TROPICAL, FOREST-DWELLING CHICKEN IS A COLOURFUL RUSTY RED WITH LONG CURVED BLACK TAIL FEATHERS AND A RED COMB ATOP THEIR HEAD.

MOA CAN BE FOUND EVERYWHERE THROUGHOUT THE HAWAIIAN ISLANDS. ON KAUAI FOR EXAMPLE IT IS ESTIMATED THERE ARE AS MANY AS 450,000 MOA WITH ONLY ABOUT 72,000 RESIDENTS. THE MOA IS ACTUALLY THE UNOFFICIAL MASCOT OF THIS ISLAND.

#### NEW ZEALAND

MOA ARE AN EXTINCT GROUP OF FLIGHTLESS BIRDS FORMERLY ENDEMIC TO NEW ZEALAND. THERE WERE NINE SPECIES THE LARGEST REACHED ABOUT 3.6 METRES (12 FT) IN HEIGHT AND WEIGHED ABOUT 230 KILOGRAMS WHILE THE SMALLEST, THE BUSH MOA WAS AROUND THE SIZE OF A TURKEY.


THEY WERE THE LARGEST TERRESTRIAL ANIMALS AND DOMINANT HERBIVORES IN NEW ZEALAND UNTIL THE ARRIVAL OF THE POLYNESIANS.

THE FIRST MAIN PERIOD OF MAORI MATERIAL CULTURE IS KNOWN AS THE MOA HUNTER PERIOD DURING WHICH THE POLYNESIANS MADE THEIR FIRST CONTACT WITH THE MOA.

THESE POLYNESIANS UTILISED THE MOA FOR FOOD, WHILE FROM ITS BONES THEY MANUFACTURED ORNAMENTS, FISH HOOKS, BIRD SPEAR POINTS AND OTHER ITEMS. MOA'S WERE KILLED BY SPEARS AND TRAPS AND BECAME EXTINCT AROUND 1445.

IN 1912, MĀORI CHIEF URUPENI PŪHARA CLAIMED THAT THE MOA'S TRADITIONAL NAME WAS "TE KURA" (THE RED BIRD)

MOA CHICKEN KITCHEN USES FREE RANGE WEST AUSTRALIAN CHICKEN BASTED WITH OUR SECRET SAUCES, HERBS AND SPICES.



## LOLLIPOP WINGS 16

BATTERED SEASONED CHICKEN WINGS, ROLLED IN PANKO BREADCRUMBS AND SERVED WITH COCKTAIL SAUCE.

## BUFFALO WINGS 20

OVEN BAKED CHICKEN WINGS, COATED IN A MIX OF OUR SPECIAL HOT SAUCE, FRANK'S RED HOT WINGS SAUCE, CAYENNE PEPPER AND GARLIC. SERVED WITH BLUE CHEESE SAUCE AND SPRING ONIONS. 🌶️

## JERK WINGS 20

OVEN BAKED CHICKEN WINGS, COATED MOA'S SPECIAL HOT, HOT, HOT AND JERK SAUCES. SERVED WITH LIME YOGHURT AND CHIVES. 🌶️

## SOUTHERN FRIED THIGHS 24

DEEP FRIED CHICKEN THIGHS, SOAKED IN BUTTERMILK, AND EGG, THEN COATED IN A SEASONED FLOUR. SERVED WITH VALENTINA HOT SAUCE. 🌶️



## TENDERS 18

DEEP-FRIED STRIP OF CHICKEN BREAST, DIPPED IN EGG AND COATED IN SEASONED FLOUR. SERVED WITH SRIRACHA AIOLI SAUCE.

## CRISPY FRIED DRUMSTICKS 15

DRUMSTICKS SOAKED IN BUTTERMILK, DREDGED IN SEASONED FLOUR, HERBS AND SPICES. SERVED WITH JALAPEÑO AIOLI AND LAMB SEASONING.

## WRAP 14

CHICKEN BREAST, CHEESE, CUCUMBER, TOMATO, RED ONION, LETTUCE, AND AVOCADO.

## CHIMICHANGA 15

FRIED BURRITO STUFFED WITH SHREDDED CHICKEN, CHEESE, BEANS, AND SPICES. SERVED WITH SALSA, GUACAMOLE AND SOUR CREAM.

## HOT MOA ROLL 15

SHREDDED BREAST MEAT, MOA'S HEBS AND SPICES, AND HIGH MELT CHEESE. SERVED IN A 20CM BAGUETTE.

## MOA BURGER 22

BUTTERMILK CHICKEN BREAST, HIGH MELT CHEESE, LETTUCE, SLAW, PICKLES, TOMATO, AND CHIPOTLE AIOLI, ON A POTATO BUN. SERVED WITH HAND CUT CHIPS.

## PARMIGIANA 30

CHICKEN BREAST, NAPOLETANA SAUCE, MOZZARELLA CHEESE, PINEAPPLE, JALAPENO, AND BASIL. SERVED WITH CHIPS AND GARDEN SALAD.

## KIDS 14

NUGGETS AND CHIPS.

