

# wahi

- DINNER -

from 6pm

- ENTREE -

**Garlic bread 8.5**

gluten free bread or vegan topping available on request. Add \$2

**Gin & tonic raw fish (gf) 19.5**

wakame, crispy tortillas, wasabi, pickled ginger, fresh coriander

**House smoked salmon (gf, df on request) 18.5**

fennel slaw, dill crème fraiche & beer battered McClure's pickle

**Hemp seed pate (vg) (gf on request) 17.5**

with a tamarillo molasses & crostini

**Tempura mushrooms 17.5**

served with tomato salsa and guacamole

- MAINS -

**Marinated skirt steak (gf, df on request) 35.5**

pickled salad, baked potato and caper crème fraiche

**Fish of the day (gf/df on request) 36.5**

see your waiter for today's fresh, line caught, local fish special

**Coconut coriander chicken (gf, df) 29.5**

served on an Asian style glass noodle salad with a lemongrass & ginger dressing

**Columbian black bean chilli (gf, vg on request) 27.5**

on pilaf rice with sour cream, cheese & guacamole

**Lentil & chickpea medallions (vg, gf) 27.5**

Protein rich alternative to meat, served with a trio of peas & a turmeric & soy mayonnaise

**Kumara tikki (vg, gf) 27.5**

with salad from our garden, vegan tzatziki & homemade dukkha

**Spiced lentils (gf, vg on request) 24.5**

charred corn salsa, olive oil fried egg & coriander & toasted tortilla

- SIDES -

**Seasonal vegetables with topping of the day (gf, df on request) 8.5**

**Baked potato topped with caper crème fraiche (gf on request) 8**

**Our garden salad with house dressing (gf, vg) 10.5**

**Beer battered McClure's pickles with burger sauce 12.5**

gluten free = gf    dairy free = df    vegan = vg

At Wahi we use only free range chicken, free range eggs, and freedom farmed pork. Our fish is line-caught and local. Where possible, we grow salad vegetables in our own gardens using sustainable, organic practices.