

# wahi

Restaurant • Tutukaka

## Entree

<b>Garlic bread</b>		<b>8</b>
<b>Fish poke</b>	fresh local fish of the day, crispy tortilla, wakame, wasabi mayo	<b>18.5</b>
<b>Confit duck tart</b>	14 hour confit duck leg, sauteed vege, creamy brandy sauce	<b>18.5</b>
<b>Speck bacon arancini</b>	cos lettuce, anchovy, parmesan and caesar dressing	<b>16.5</b>
<b>Caprese salad</b>	tomatoes from our garden, buffalo mozzarella, basil, croutons	<b>16.5</b>
<b>Caramelised beetroot on rye</b>	whipped feta, cornichons, toasted walnuts	<b>16</b>

## Main

<b>Eye fillet</b>	chunky agria chips, grilled asparagus and tomato, bearnaise	<b>33.5</b>
<b>Te Mana lamb rump</b>	sweetbread and ricotta croquettes, cauliflower puree, kawakawa chimichurri	<b>34.5</b>
<b>Fish of the day</b>	see your waiter for today's line caught, local fish special	<b>35</b>
<b>Stuffed chicken breast</b>	on olive smashed potatoes with a tomato caper sauce	<b>28.5</b>
<b>Kumara Tikki</b>	with salad from our garden, vegan tzatziki, dukkah and cumin oil	<b>27.5</b>
<b>Mushroom stroganoff</b>	with fried polenta	<b>27.5</b>

## Sides

<b>Seasonal vegetables</b>	with topping of the day (see your waiter)	<b>8</b>
<b>Edamame beans</b>	with garlic butter and flaky sea salt	<b>8</b>
<b>Polenta bites</b>	with aioli	<b>8</b>
<b>Roasted baby potatoes</b>	in butter and sea salt	<b>8</b>
<b>Asian Slaw</b>	with sesame soy mayo	<b>7</b>
<b>Green leaf salad</b>	and our house dressing	<b>7</b>



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## **Our Garden**

Where possible our produce is grown in the rich volcanic soil in our garden in Maungatapere, including our tomatoes, salad and stunning range of micro herbs.

## **Te Mana Lamb**

Lamb specifically bred in the New Zealand high country. higher in Omega-3 with marbling on a micro-scale. Each year, 80 new sires are tested, and the very best enter the elite breeding programme. Te Mana lamb is finished on chicory pastures for 30 days to release the full potential for Omega-3 because of its unique composition, it is aged 21 days. The result is an entirely new kind of lamb.

## **Sustainability**

In effort to be more sustainable we only use biodegradable serviettes, straws and takeaway containers and try to reduce our waste wherever possible.

**At Wahi we only use free range chicken and eggs, freedom farmed pork and line caught local fresh fish**