

# wahi

Restaurant • Tutukaka

## Entree

<b>Garlic Bread</b>	<b>6</b>
<b>Fresh Salmon</b> with wakame, miso broth and a sweet soy mayonnaise	<b>16.5</b>
<b>Asian Duck and Mushroom Tart</b> with lemon crème fraiche	<b>17</b>
<b>Pork Croquettes</b> with plum sauce and micro herbs	<b>16</b>
<b>Chicken Wings</b> with buffalo sauce, blue cheese sour cream and micro herbs	<b>14</b>
<b>Beetroot Arancini</b> with cauliflower puree, parmesan and truffle oil	<b>15</b>

## Main

<b>Flat Iron Steak</b> with beef fat potatoes, mesclun and Dijon herb butter	<b>27.5</b>
<b>Fish of the day</b> see your waiter for todays line caught, local fish	<b>32.5</b>
<b>Lamb Rump</b> Israeli couscous, salsa, seasonal vegetables and a rosemary yogurt	<b>32</b>
<b>BBQ Beef Ribs served bone out</b> with a pickled orange and fennel slaw	<b>22</b>
Stuffed <b>Chicken Breast</b> , potato rosti, seasonal vegetables and jus	<b>28</b>
<b>Red Cabbage Bolognese</b> , served in a roast capsicum, mozzarella, white bean puree seasonal vegetables	<b>25</b>

## Dessert

<b>Dark Chocolate Tart</b> with a mint chocolate ice cream	<b>12</b>
<b>Lemon Meringue Cheese Cake</b> with Chantilly cream	
<b>Butterscotch Apple Tart</b> with salted caramel and vanilla bean ice cream	
<b>Mango Pannacotta</b> with lime yogurt, toasted coconut chantilly and biscotti	
<b>Blue Cheese</b> with fig and apple compote and croutes	

**Ask your waiter about side dishes and additions.**