

wahi

Restaurant • Tutukaka

Entree

Garlic bread	8.5
Smoked salmon <i>fennel slaw, dill crème fraiche, beer battered McClure's pickle</i>	18.5
Mushroom pate <i>with a tamarillo molasses & swiss crisp bread (vegan)</i>	17
Maple cured duck breast <i>Guinness braised lentils, pickled radish, freeze dried plum</i>	18.5
Crispy feta salad <i>NZ honey, toasted walnuts, garlic yoghurt</i>	17
Soup of the day <i>see your waiter for today's soup special served with warm bread</i>	17.5

Main

Char grilled skirt steak <i>roasted kumara, wilted garden greens, kawakawa chimichurri, goats chèvre & jus</i>	33
NZ lamb ribs <i>served on a crispy risotto with a roasted tomato & caper sauce and parmesan</i>	33.5
Fish of the day <i>see your waiter for today's line caught, local fish special</i>	36
Chicken saltimbocca <i>parmesan butter spaghetti, Napoli sauce & bacon, sage crumb</i>	29
Kumara Tikki <i>with a salad from our garden, vegan tzatziki & homemade dukkha</i>	27.5
Vegan bangers and mash <i>seitan sausages, garlic mash, vegan jus & crispy onion</i>	27

Sides 8.5

Seasonal vegetables <i>with topping of the day (see your waiter)</i>	
Beer battered McClure's pickles <i>with dill crème fraiche</i>	
Roasted baby potatoes <i>in parmesan butter & sea salt</i>	
Green leaf salad <i>With our house dressing</i>	

Jus	3
Kawakawa chimichurri	3
Vegan jus	2
Buffalo sauce	2
Mustard	2

At Wahi we only use free range chicken & eggs, freedom farmed pork, line caught local fresh fish and where possible produce from our own gardens such as our micro herbs and salads, grown using sustainable, organic practices

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Dessert 14

Salted caramel mousse

Caramel popcorn, chantilly, speculaas crumb

Queen of Sheba

Frangelico gnash, Kapiti affogato ice cream, toasted hazelnut

Apple & tamarillo crumble

Vegan streusel, berry sorbet

Kafir lime panna cotta

Lemongrass crème fraiche, ginger tuile

Aged cheddar 17.5

Smoked sultana chutney, cinnamon croutes

Jules Taylor Late Harvest Sauvignon Blanc 10 55

Special Coffee 13.5

Affogato 13.5

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