

# wāhi

Restaurant • Tutukaka

## Entree

<b>Garlic bread</b>	<b>8</b>
<b>Fish poke</b> with crispy tortilla, wakame and wasabi mayo	<b>18.5</b>
<b>Confit duck tart</b> with a creamy brandy sauce	<b>18.5</b>
<b>Pickled pork loin</b> with black pudding, bacon praline and a roasted cauliflower sauce	<b>17.5</b>
<b>Butternut and walnut open ravioli</b> with a rosemary pangritata	<b>16</b>
<b>Caramelised beetroot on rye</b> with whipped feta and toasted walnuts	<b>16</b>

## Main

<b>Riverland eye fillet</b> with goats cheese, polenta and kawakawa chimichurri	<b>33.5</b>
<b>Te Mana lamb rump</b> with a confit garlic and carrot puree, kumara and pickled peas	<b>34</b>
<b>Fish of the day</b> see your waiter for today's line caught, local fish	<b>34.5</b>
<b>Stuffed chicken breast</b> on olive smashed potatoes with a tomato caper sauce	<b>28.5</b>
<b>Falafels</b> with salad, vegan tzatziki, dukkah and cumin oil	<b>27.5</b>
<b>Mushroom stroganoff</b> and potato and egg soufflé	<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>Kumara dauphinoise</b>	<b>8</b>
<b>Green leaf salad</b> and our house dressing	<b>7</b>
<b>Fries</b> and tomato sauce	<b>7</b>



## Our Garden

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

## Riverlands Beef

Angus x hereford farmed in the natural riverlands of New Zealand. The grass grows here year round. This creates lush pastures perfect for raising the finest beef cattle, free to roam and graze on nature's bounty. The result is tender, succulent meat packed with essential nutrients for optimal health. The farmers concentrate on ensuring their animals are as happy and healthy as possible and concentrate on delivering this quality meat in prime condition.

## Te Mana Lamb

Lamb specifically bred in the New Zealand high country is 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 Wāhi we only use free range chicken and eggs, freedom farmed pork and line caught local fresh fish**