

wahi

Restaurant • Tutukaka

Entree

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

Main

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

Sides

Seasonal vegetables with topping of the day (see your waiter)	8
Edamame beans with garlic butter and flaky sea salt	8
Polenta bites with aioli	8
Kumara dauphinoise	8
Green leaf salad and our house dressing	7
Fries and tomato sauce	7



wahi

Restaurant • Tutukaka

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