

wahi

Restaurant • Tutukaka

Entree

Garlic Bread	6
Fish Amok traditional Cambodian dish finished with coconut cream	18
Duck Wellington served deconstructed with duck fat potatoes and jus	18.5
Five Spice Pork Belly stir fried greens, smoked chilli cashews, sweet Chinese sauce	18.5
Butternut and Walnut Open Ravioli with a rosemary pangritata	16
Japanese Miso Soup shiitake mushroom, tofu and wakame	16

Main

Wakanui Scotch Fillet with smoked brisket, Lyonnaise potatoes and jus	33.5
Fish of the day see your waiter for today's line caught, local fish	34
Venison Bourguignon chunky roast vegetables and goats cheese	28.5
Pickled Pork Sirloin rosemary and kumara dauphinoise and sauerkraut	28.5
Cashew and Lentil Medallion with tempura vegetables and vegan jus	26
Mushroom Stroganoff and potato and egg soufflé	27

Sides

Seasonal Vegetables with topping of the day (see your waiter)	8
Edamame Beans with garlic butter and flaky sea salt	8
Chunky Roast Vegetables with goats cheese	8
Kumara Dauphinoise	6.5
Green Leaf Salad and our house dressing	6.5
Onion Rings with aioli	6.5

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Fries and tomato sauce

6.5

Dessert 12

Baileys and White Chocolate Mascarpone

shortbread, raspberry compote and chantilly

Apple and Tamarillo Crumble

with kapiti vanilla bean ice cream

Citrus Baba

Anzac cookie crumb, honey and kawakawa syrup

Queen of Sheba

dark chocolate and frangelico sauce, fresh cream and organic sugarcane

Feijoa Terrine

served with Kikorangi blue cheese and raisin croutes

Ask your waiter for our selection of Special Coffees and Single Malts