

wahi

Restaurant • Tutukaka

Entree

Garlic bread		8
Fish poke	fresh local fish of the day, crispy tortilla, wakame, wasabi mayo	18.5
Confit duck tart	14 hour confit duck leg, sauteed vege, creamy brandy sauce	18.5
Speck bacon arancini	cos lettuce, anchovy, parmesan and caesar dressing	16.5
Caprese salad	tomatoes from our garden, buffalo mozzarella, basil, croutons	16.5
Caramelised beetroot on rye	whipped feta, cornichons, toasted walnuts	16

Main

Eye fillet	chunky agria chips, grilled asparagus and tomato, bearnaise	33.5
Te Mana lamb rump	sweetbread and ricotta croquettes, cauliflower puree, kawakawa chimichurri	34.5
Fish of the day	see your waiter for today's line caught, local fish special	35
Stuffed chicken breast	on olive smashed potatoes with a tomato caper sauce	28.5
Kumara Tikki	with salad from our garden, vegan tzatziki, dukkah and cumin oil	27.5
Mushroom stroganoff	with fried polenta	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
Roasted baby potatoes	in butter and sea salt	8
Asian Slaw	with sesame soy mayo	7
Green leaf salad	and our house dressing	7



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Our Garden

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

Te Mana Lamb

Lamb specifically bred in the New Zealand high country. 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