



WAIHEKE WINE AND DINE

TO START

Your choice of:

FRESHLY SEEDED LOAF (V)

Smoked butter

CARAMELISED PIZZABREAD (V)

Caramelised onion / mozzarella / garlic / rosemary / sea salt

SMOKED KAHAWAI PÂTÉ

Pickled onion, crispy caper, lavosh

FLASHFRIED SQUID (GF)

Lemon pepper salt / garlic aioli

MAINS

Your choice of:

FIRECRACKER SALAD (VE)

Tempura eggplant, sesame beetroot, cured carrots, edamame, sticky rice, coriander, wasabi pea, broad bean crumble

PRAWN LINGUINE

Whole black tiger prawns, Crayfish Oil, sundried tomato, garlic chilli crumb, lemon mascarpone

LAMB RUMP (GF)

NZ Lamb, tabbouleh, tahini & honey yogurt, pomegranate glaze

WAGYU BURGER

Wagyu beef / house made chutney / pickles / salad leaves / Swiss cheese / mustard mayo
brioche bun / fries / tomato sauce

WINE

Your choice of (glass):

Rose / Chardonnay / Sauvignon Blanc / Wildling (BDX Blend - subject to change / vintage etc)

GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION, DF - DAIRY FREE, DFO - DAIRY FREE OPTION
P - PISCATARIAN, V - VEGETARIAN, VE - VEGAN.