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DAYTIME

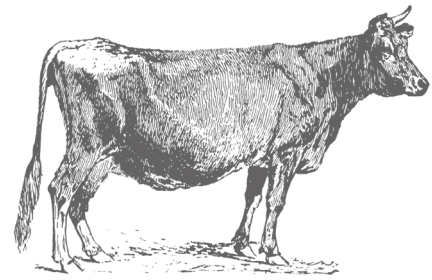
Our food philosophy is guided by our belief in provenance. We source seasonal and sustainable produce from local growers and farmers with whom we have developed direct and personal relationships.



Take our free-range eggs for example, which come from Otto's farm just down the road in Katikati. Each morning, Otto sets his chickens free to forage in the fresh air and across several of his paddocks. He is committed to the welfare of his chooks, and believes a happy and healthy chicken delivers the best possible eggs.

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Craig and Maree, our Shorthorn beef and lamb suppliers, are also in Katikati. Their farm has been in Craig's family for more than 150 years. Until recently, Craig and Maree used to send the majority of their beef and lamb overseas, but now all of it stays in New Zealand courtesy of an exclusive arrangement with us and our parent company, Hipgroup. Craig and Maree are among only a handful of New Zealand farmers who breed lamb twice yearly, ensuring we have a fresh supply all year round.



There's also Susie from Athenree supplying us with feijoas and chestnuts, Alan providing us with limes from his Katikati orchard and Bill, also from Katikati, growing us lemons.

Whether it's Otto, Craig and Maree, Susie, Alan or Bill, we respect the produce they supply us with and the hard work that goes into growing or raising it.

Because we are lucky enough to be situated in one of New Zealand's most fertile regions, we make the most of these local ingredients and celebrate them by using honest cooking techniques. It's all about allowing the quality of the food to shine and respecting those that produce it for us.

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BREAKFAST

Almond, date & grain granola, yoghurt, fruit.....	14
French toast, poached pear, candied walnuts, lemon balm syrup.....	18
...add bacon	25
Free range eggs, five grain toast.....	12
Spiced beans, chorizo, cultured cream & poached eggs... ...add bacon	20 27
Smashed avocado, goat's feta, poached eggs, basil, ciabatta.....	20
Eggs Benedict on agria hash.....	22
...bacon, garden greens, mushroom or smoked market fish	

*Additions: bacon, ham, hash browns, mushroom, haloumi,
smoked market fish or garden greens.....* 7

SMALL PLATES

Aubergine, truss tomato, goats cheese	18
Duck liver parfait, smoked duck, hazelnut brioche	20
Smoked trevally, artichoke and nasturtium tea, toast	18
Octopus, chorizo, potato	20

BRUSCHETTA

Confit tomatoes, garlic, basil.....	14
Smoked trevally, green goddess, watercress.....	16
Pork rilette, pickles & sourdough.....	18

MAIN

Beetroot salad, witloof, walnut & soft goats cheese	24
Crumbed chicken, lentil vinaigrette, charred carrot, pickle	27
Market fish, rye, pumpkin, hummus, lemon vinaigrette... Beer battered fish, hand cut chips, tartare sauce.....	30 26
Pan fried fish burger, celeriac remoulade, hand cut chips.....	25

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SIDES

Hand-cut chips, mayonnaise	7
Gypsy salad, goddess dressing.....	8
Duck fat roasted potatoes	8
Broccolini, almond butter	9



SWEETS

Apple cake, salted caramel gelato, candied walnuts.....	14
Bitter chocolate frita cardamom cream.....	14
Rosewater meringue, spiced rhubarb, bayberry sorbet....	14
Handmade chocolates.....	2.5 each

CHEESE

Seasonal selection of cheese, raw honey, walnuts
baguette.

... 1 cheese	12
... 2 cheeses	15
... 3 cheeses	18

AFFOGATO

Macadamia liqueur, house made gelato, espresso & salted caramel.....	14
Whisky, house made gelato, espresso & valrhona chocolate	14
Baileys, house made gelato, espresso & candied walnuts	14

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experience with us at @waihibeachhotel

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EVENING

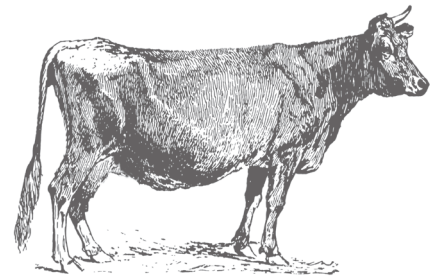
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HOUSE MADE PASTA

Paccheri pasta, charred broccoli, cauliflower, Matua blue, brioche crumb, almond.....	24
Agria gnocchi, slow braised lamb, courgette, black olive butter, walnut.....	25

BURGERS

Pan fried fish burger, celeriac remoulade, hand cut chips.....	25
Pulled Shorthorn burger, provolone, beetroot relish, hand cut chips.....	26

MAIN

Slow braised beef cheek, porcini pearl barley, spiced beetroot.....	30
Pork belly, pickled pear, green apple, roasted parsnip.....	30
Crumbed chicken, lentil vinaigrette, charred carrot, pickle.....	27
Salt baked celeriac, burnt onion puree, date, cauliflower couscous.....	24
Market fish, rye, pumpkin, hummus, lemon vinaigrette.....	30
Beer battered fish, hand cut chips, tartare sauce.....	26

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