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DAYTIME

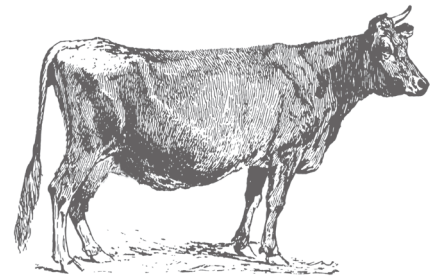
Our food philosophy is guided by our belief in provenance. We source seasonal and sustainable produce from local growers and farmers with whom we have developed direct and personal relationships.



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.

BREAKFAST

Almond & date granola, yoghurt mousse, berries	14
French toast, charred stonefruit, honey mascarpone.....	19
...add bacon	26
Free range eggs, five grain toast.....	12
The grill; sausage, bacon, confit tomato, agria hash, fried egg	27
Smashed avocado, goat's feta, poached eggs, basil, ciabatta.....	20
Eggs Benedict on agria hash.....	22
...bacon, garden greens or smoked market fish	
<i>Additions: agria hash, tomatoes, smashed avocado.....</i>	<i>5</i>
<i>smoked market fish, bacon, pork sausage, garden greens.....</i>	<i>7</i>

SMALL PLATES

Market fish ceviche, charred corn, citrus, burnt chilli.....	18
Smoked duck, duck liver parfait, prunes, walnuts	20
Tomato, burrata & sourdough crumb	22

BRUSCHETTA

Pickled stonefruit, truffled goats cheese, tarragon.....	14
Smoked trevally, goddess, caper vinaigrette.....	16
Lamb rilette, smoked eggplant, currants, pinenuts.....	19

MAIN

Strawberry salad; goats cheese, radish, seeds.....	24
Buttermilk chicken, pico de gallo, avocado.....	27
Market fish, panzanella salad, tomato vinaigrette	30
Beer battered fish, hand cut chips, tartare sauce.....	27
Pan fried fish burger, tomato, rocket, tartare hand cut chips.....	25
Shorthorn brisket burger, whole seed mustard mayo, slaw, hand cut chips.....	26
Scampi linguine, tomato, chilli, parsley	30

SIDES

Hand-cut chips, aioli.....	7
Gypsy salad, goddess dressing.....	8
Duck fat roasted potatoes	8
Courgette, currants, almond	8
Tomato, balsamic, yoghurt.....	10

**SWEETS**

Nut butter parfait sandwich; salted caramel, popcorn	14
Chocolate doughnuts, cardamom cream, ganache.....	14
Almond meringue, bayberry, mascarpone	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

Follow us on instagram and share your experience with us at @waihibeachhotel



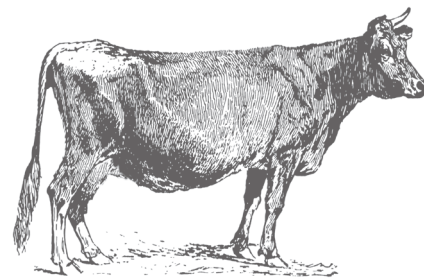
EVENING

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Tomato, burrata & sourdough crumb.....	22

HOUSE MADE PASTA

Scampi linguine, tomato, chilli, parsley.....	30
Agria gnocchi, garden greens, green olive butter, salsa verde, monte vecchio.....	27

BURGERS

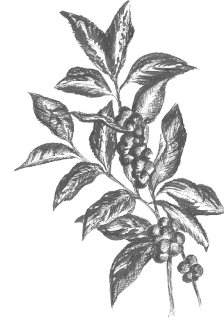
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MAIN

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Buttermilk chicken, pico de gallo, avocado.....	27
Market fish, panzanella salad, tomato vinaigrette.....	30
Beer battered fish, hand cut chips, tartare sauce.....	27
Roasted shortrib, carrot sriracha, nuts, barley brodo.....	32
Suffolk lamb, feta, cucumber, mint, quinoa.....	30

SIDES

Hand-cut chips, aioli.....	7
Gypsy salad, goddess dressing.....	8
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