

To Start

Freshly Shucked Premium New Zealand Oysters Arriving daily for your enjoyment. Classic Kilpatrick or Tempura Batter Wai Speciality Plate of freshly shucked oysters served with white balsamic jelly, lemon caviar and ginger lime sorbet	½ Dozen or 1 Dozen Market Price
Trio of Fish Carpaccio Trio of kingfish, salmon and wahoo carpaccio, accompanied by water melon sorbet and a pickled watermelon and radish salad	26
North Atlantic Scallops Seared North Atlantic scallops with grapefruit panna cotta, celeriac and truffle puree, truffle dressed greens and seeded bread crisps.	26
Canter Valley Duck Terrine Terrine of confit duck leg, seared duck breast, beetroot jelly and pistachio all wrapped in Parma Ham. Served with duck parfait, petit salad and a plum cream.	26
Beef and Porcini Tortellini Ribeye and porcini mushrooms encased in hand rolled pasta. Served on top of a parmesan cream and rich tomato jus and finished with parmesan crisps and porcini foam.	26
Tempura Soft Shell Crab Soft shell crab in a light tempura batter with avocado puree, passionfruit jelly and tomato orbs, highlighted by coconut foam and ginger salt	26

Vegetarian and special dietary requirement are catered for,
and are available on request.

Sorbet Course

Selection of Homemade Sorbets	10.
-------------------------------	-----

15% surcharge applies on NZ Public Holidays
One account per table – thank you

The logo for 'Wai' is written in a stylized, elegant cursive font. The 'W' is particularly large and decorative, with the 'ai' following in a similar but smaller script. The overall appearance is that of a sophisticated brand mark.

Mains

Grain fed Ribeye of Beef	39
Prime Angus ribeye seared to medium rare. Smoked corn and pancetta salad and confit potato. Accompanied by slow braised oxtail wrapped in Parma ham.	
Duo of Southland Lamb	39
Loin of lamb wrapped in hand made puff pastry cooked to medium rare, and braised shoulder sandwiched between crispy polenta. All sitting on top of a pumpkin puree and highlighted by goats cheese cream and tomato chutney.	
Fiordland Groper	39
Oven roasted Fiordland groper on top of a creamy pearl barley risotto. Served with Marsala braised chicken wings and roasted root vegetables.	
New Zealand Monkfish and Crumbed Pork Belly	39
Oven roasted fillet of monkfish, wrapped with Parma ham, served with crumbed confit pork belly, seared scallops, a crispy fennel and orange salad and salsa verde.	
Northland Kingfish	39
Pan seared loin of Kingfish on a Summer bean salad, with a black olive emulsion, sauce vierge and hand cut potato crisps. Finished with a soft boiled quail's egg.	

Vegetarian and special dietary requirement are catered for
and available on request.

Side Dishes

	Side
Home Made Breads with Organic Olive Oil and Vincotta	10.
Baby beet, walnut and blue cheese salad	10.
Green Salad	8.
Warm Seasonal Greens	8.
Gourmet Potatoes	8.

Dessert

White Chocolate Semi Fredo	18.
White chocolate and almond praline semi fredo with pistachio crumble. Szechwan pepper jelly and fresh strawberries, accompanied by homemade crème fraiche sorbet	
Pineapple and Coconut Cigars	18.
Served with coconut panna cotta scorched poached pineapple, liquorice powder, pina colada sorbet and caramelised brioche	
Wai Home Made Ice Creams	18.
Wai Home Made Sorbets	10.
Chef's Dessert Platter	40.
A selection of fine Wai desserts for sharing	
Chef's Cheese Platter	40.
with red onion jam, poached pears and quince paste	
Night Cap	22.
petit fours served with your choice of coffee, complimented by either Martell V.S.O.P or Graham's Tawny port	

match with our extensive selection of

Dessert Wines
Liqueur Coffees
Ports or Cognacs
Tea or Coffee

Dessert Drinks

Wai Special Coffee	Cointreau and Galliano topped off with cream	16.5
Wai Espresso Martini	Kahlua, Vodka and espresso	16.5
Irish Coffee	Jameson's Irish Whiskey topped off with cream	16.5
Mexican Coffee	Kahlua and Dark Rum topped off with cream	16.5
French Coffee	Grand Marnier topped off with cream	16.5

15% surcharge applies on NZ Public Holidays
one account per table – thank you

Wai

