

Wainui.

THE VIEW



MINIMUM HOURS OF OPERATION

[cabinet food will be available all hours of operation]

Monday 10.30am to 5pm

[cabinet food only]

Tuesday - Wednesday 10.30am to 5pm

[full menu available from 11.30am]

Thursday 10.30am to 7pm

[full menu available from 11.30am]

Friday 10.30am to 8pm

[full menu available from 11.30am]

Saturday 9am to 8pm

[brunch - 9am to 1pm / full menu - from 11.30am]

Sunday 9am to 6pm

[brunch - 9am to 1pm / full menu - from 11.30am]

we offer a range of gluten and nut free dishes. we are very careful with our preparation, however we are unable to guarantee due to our open kitchen, that there are no traces in our offerings.

ALL DAY MENU



Available Tuesday - Sunday [11.30AM—Close]

	Entrée	Main
CLASSIC CAESAR [GFA] crisp butter-crunch lettuce with shaved local parmesan, bacon and focaccia croutons topped with a 63° egg add crispy chicken katsu	\$13	\$19 \$9
PORK AND KUMARA CROQUETTES kumara croquettes filled with pulled pork and served with homemade spiced apple chutney	\$13.50	\$23.50
SMOKED DUCK SALAD [GFA] warm salad of smoked duck, crunchy croutons, pancetta, edamame bean and poached egg	\$17.50	\$29.50
LAMB RIBS sticky chili lamb ribs with daikon, green apple and pomegranate vinegar	\$20.50	
CLASSIC CHICKEN CLUB SANDWICH add fried egg		\$14.50 \$3
WAINUI WAGYU BURGER a handcrafted wagyu pattie on a toasted brioche bun with homemade beetroot marmalade and triple cooked hand cut chips		\$22.50
GRILLED SCOTCH FILET with roast herb crusted tomato, béarnaise sauce and triple cooked hand cut chips		\$29.50
SEASONAL RISOTTO OR PASTA please check with server for current selection		Market Price
WAINUI MARKET FISH AND CHIPS [GF] pea mash, triple cooked hand cut chips and lemon oil		Market Price

[GF] gluten free - [GFA] gluten free available - [V] vegetarian - [N] nuts

please advise if you have any specific dietary requirements

ALL DAY MENU



TO SHARE

Available Tuesday - Sunday [11.30AM—Close]

ARANCINI DU JOUR	\$16
4 croquettes of crispy risotto balls with aioli and pesto	
CHARCUTERIE [GFA]	\$20.50
french platter of prepared meats and cheeses with roasted garlic, oils, dips and toasted focaccia	
STEAMED DUCK BUNS	\$28
6 steamed crispy duck buns, hoi sin and sesame carrot pickle	



HOMEMADE THIN DOUGH PIZZAS

Available Tuesday - Sunday [11.30AM—Close]

HAM AND MUSHROOM	\$16.50
bone in ham, portobello mushrooms and local mozzarella	
SPICY GARDEN VEGETABLE [V]	\$16
seasonal vegetables, fresh local mozzarella, mushroom and chili	
THE KIWI CLASSIC	\$17
smoked chicken, cranberry and brie	
TOMATO AND 3 CHEESE [V]	\$17
BROOKLYN [V]	\$19.50
fresh tomatoes, rocket, shaved parmesan and truffle oil	

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ALL DAY MENU



SIDES

Available Tuesday - Sunday [11.30AM—Close]

HANDCUT CHIPS triple cooked	\$7.50
SHOESTRING FRIES	\$7.50
SALAD GREENS AND REDS [GF] mesclun and rocket with tomato, capsicum and citrus dressing	\$7.50
SEASONAL VEG [GF]	\$7.50
ROCKET AND PARMESAN SALAD [GF]	\$7.50



CHILDRENS MENU

Available for under 12 years old only

MAIN	\$10.50
MAIN WITH A SOFT DRINK AND ICE CREAM	\$14.50
CRUMBED CHICKEN deep fried chicken with cranberry, mixed greens and shoestring fries	
WAINUI SLIDERS a pair of mini burgers with mixed greens, ketchup and shoestring fries	
PASTA [V] homemade tomato sauce and shaved parmesan	
YANKEE HOT DOG old fashioned sausage in a long bun with chunky chips	
MARGARITA PIZZA [V] tomato and cheese homemade pizza	

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DESSERTS



Available Tuesday - Sunday [11.30AM—Close]

LEMON TART	\$14.50
lightly perfumed earl grey meringue and blueberry gel	
DECONSTRUCTED BANOFFEE PIE	\$14.50
with vanilla ice cream	
CRÈME BRULEE	\$14.50
milk chocolate and tonka bean with dark chocolate ice cream	
PASSIONFRUIT PANACOTTA	\$14.50
tropical fruit salsa and cardamom shortbread	
DAILY SELECTION OF MINI DESSERTS	\$14.50
please check with server for current selection	
LOCAL CHEESES [N]	\$18
a selection of 3 local cheeses with fruit and nuts served with warm breads	



APERITIF

	Bottle	Glass
DE BORTOLI BOTRYTIS SEMILLON [AUS]	\$45	
PORTS		
barros ruby [duro]		\$9
barros tawny [duro]		\$9
barros 10yr [duro]		\$12
COGNAC		\$12
remy martin VSOP [champagne]		
SHERRY		\$8
jerez real toresco CREAM & FINO		
jerez pykes MEDIUM		

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BEVERAGES



NON ALCOHOLIC BEVERAGES

COFFEE - proudly serving the wainui blend from karajoz

americano - short black - long black	\$3.50
flat white - cappuccino - latte - chai latte - mochaccino - hot chocolate	\$4
decaf - extra shot - large - soy milk - flavour shots	add 50c
wainui special - double shot served in a glass with cream with your choice of liqueur	\$12

TEA

english breakfast - earl grey - green 'pure'	\$3.50
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'MOST' ORGANIC JUICES

apple, orange and mango, apple and peach, apple and feijoa sparkling pure apple, sparkling apple and blackcurrant	\$4.50
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SOFT DRINKS [350ML]

coke, diet coke, lemonade, soda and lime, raspberry, tonic, ginger ale	\$3.50
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JUICE [350ML]

orange, apple, tomato, pineapple, cranberry	\$3.50
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BOTTLED DRINKS

coke, diet coke, coke zero, sprite, fanta, l6p, ginger beer, diet ginger beer, lemon lime and bitters	\$4.50
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COCONUT WATER

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ENERGY DRINKS

mother [250ml]	\$4.50
monster [500ml]	\$5.50

ORIGIN WATER [750ML]

still, sparkling	\$8
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