



welcome to food at wharepuke kerikeri

BREAKFAST MENU

Breakfast items 9am until 11.30am only. Sundays breakfast until 3pm

Muesli, Clevedon buffalo yoghurt and fresh fruit	14
Scrambled or poached eggs with, tomato and mushroom V	16
- add bacon (<i>free range</i>)	4
- add sausage (<i>free range</i>)	4
French toast with bacon (<i>free range</i>) and maple syrup	18
Free range, 3 egg Omelette served with homemade tomato chutney choose from:	
- Ham & cheese	18
- Tomato & cheese	
- Mushroom & cheese	
Bacon burrito with cheese free range scrambled egg, and a tomato & coriander salsa	22
Vegetable burrito with cheese, vegetable ragout, free range scrambled egg and a tomato and coriander salsa..... V	22
Gluten free bread available	
Children's breakfast available	10

TEA & COFFEE MENU

LEAF TEA

(Sniffing jars available at counter)

TEAPOT FOR ONE 4

TEAPOT FOR THREE 8

Japanese Sencho (Green Tea)

Mango Star

Special Breakfast

Wharepuke grown Lemon Myrtle and Ginger Tea

Wharepuke grown Fresh Lemongrass/Ginger Tea

and more flavours... please ask.

Energizer

Chinese Jasmine

Grapefruit & Bitter Lemon

Moroccan Mint

Earl Grey Special

COFFEE Organico Fairtrade - certified organic

Long Black, Espresso, Macchiato

Flat White, Cappuccino

Latte, Mochachino, Hot Chocolate, Chai Latte, Ginger Latte

Latte Bowl

Xtra shot, decaf, soy, vanilla syrup (additional)

Affogato: Espresso, Homemade Icecream and Biscotti

Irish Coffee: Whiskey, Organico Coffee, Cream

Baileys Coffee: Baileys Irish Cream, Organico Espresso Coffee, Cream

Frangelico Coffee: Frangelico, Organico Espresso Coffee, Cream

Cointreau Hot Chocolate: Cointreau, Topped with Hot Chocolate

Liqueur shots

More liqueurs available please ask our waitstaff...

200gm bags of freshly ground coffee beans, in filter/plunger or espresso style

200gm bag of whole coffee beans



3
4
4.5
6
.5
10
14
14
14
14
14
8

12.5
12.5

LUNCH MENU

Entrees

Homemade vegetable spring rolls, sweet and sour dipping sauce..... VP	14
Bruschetta with vine ripened tomato, Clevedon buffalo mozzarella and basil pesto.... V	16
Free range (<i>Rangatiki</i>) chicken satay, peanut sauce, mixed leaves..... P	16
Bread, homemade lavash, local olive oil (<i>First Drop</i>) and dips..... V	16
Thai style char grilled squid salad, cucumber, tomato, mint, coriander and a Nahm jim dressing..... GF	16
Island style kokoda of fresh market fish, lavash and a micro herb salad	18
Glazed goats cheese and beetroot, micro herbs, and a beetroot dressing..... GF, V	18
Tom yum, with Tiger prawns or fresh fish..... GF, S	18
Tiger prawns in a garlic, Pernod cream, ciabatta and mixed leaves..... S	20
Thai tasting plate with vegetable spring rolls, free range chicken satay, grilled squid and kokoda..... P	28

Mid size dishes

Aged Angus eye fillet open sandwich, onion jam, side salad, fries	22
Chicken satay burger, peanut sauce, side salad, fries..... P	22
Vietnamese pork roll, Asian slaw, mint, coriander, served with a side salad	22
Warm salad of Hawke's Bay lamb with a peanut Nahm Jim dressing..... GF, P	22
Roasted seasonal vegetable, and goats curd pizza, rocket and apple balsamic... V	24
Beer battered fresh fish of the day, with fries, tartare sauce and a mixed salad	24
Crispy duck leg, Asian slaw, basil, cashews, sweet chilli dressing..... GF	26

Mains

Nasi Goreng, fried rice, Asian greens, egg ribbons, peanuts, chilli, turmeric & garlic...V,P	24
Freedom farms pork Chang Mai curry, ginger, peanuts, Jasmine rice.... P	28
Free range (<i>Rangatiki</i>) chicken, vegetable, chilli and basil stir fry with Jasmine rice	26
Crispy (<i>Freedom Farms</i>) free range pork belly, kumara mash, steamed greens, and a soy, ginger dressing	28
Antipasto plate with Bread, Lavash, relish, cheeses, smoked meats, dips and olives (<i>great to share for 2</i>)	30
Market fish, changes daily, please enquire..... GF	34
Grilled Hawke's bay lamb loin, roasted garlic mash, seasonal greens, Pinot jus..... GF	36
Aged Angus eye fillet, potato galette, seasonal greens, Cafe de Paris butter..... GF	38

Sides

Jasmine rice	6
Rosemary and garlic roasted Kumara	7
Chunky fries with Aioli	7
Pandoro bread and oil	8
Creamy mash	8
Steamed fresh market vegetables	9
Mixed salad, micro greens and a cabernet vinaigrette	9
Greek salad, olives, tomato, cucumber, feta and shallot	14

Please inform your waitstaff if you have any allergies before ordering

V = VEGETARIAN P = PEANUTS GF = GLUTEN FREE S = SHRIMP

DINNER MENU

Entrees

Homemade vegetable spring rolls, sweet and sour dipping sauce..... V, P	14
Bruschetta with vine ripened tomato, Clevedon buffalo mozzarella and basil pesto..... V	16
Free range (<i>Rangatiki</i>) chicken satay, peanut sauce, mixed leaves..... P	16
Bread, homemade lavash, local olive oil (<i>First Drop</i>) and dips..... V	16
Thai style char grilled squid salad, cucumber, tomato, mint, coriander and a Nahm jim dressing..... GF	16
Island style kokoda of fresh market fish, lavash and a micro herb salad..... V	18
Tom yum, with Tiger prawns or fresh fish..... GF, S	18
Tiger prawns in a garlic, Pernod cream, ciabatta and mixed leaves..... S	20
Warm salad of Hawke's Bay lamb with a peanut Nahm Jim dressing..... GF, P	22
Crispy duck leg, Asian slaw, basil, cashews, sweet chilli dressing..... GF	26
Thai tasting plate with vegetable spring rolls, free range chicken satay, grilled squid and kokoda..... P	28

Mains

Beef Shin Panang curry, potato, peanuts, crispy shallots and Jasmine rice....GF, P	28
Nasi Goreng fried rice, Asian greens, egg ribbons, peanuts, chilli, turmeric & garlic...V,P	24
Free range (<i>Freedom farms</i>) pork Chang Mai yellow curry, ginger, peanuts, Jasmine rice..... P	28
Free range (<i>Rangatiki</i>) chicken, vegetable, chilli and basil stir fry with Jasmine rice	26
Crispy (<i>Freedom Farms</i>) free range pork belly, kumara mash, steamed greens, and a soy, ginger dressing	28
Market fish, changes daily, please enquire..... GF	34
Grilled Hawke's bay lamb loin, roasted garlic mash, seasonal greens, Pinot jus..... GF	36
Cloudy Bay clams, fresh fish and tiger prawn Laksa, bean sprouts, noodles and crispy shallots..... GF, S	34
Aged Angus eye fillet, potato galette, seasonal greens, Cafe de Paris butter..... GF	38

Sides

Jasmine rice	6
Rosemary and garlic roasted Kumara	7
Chunky fries with Aioli	7
Pandoro bread and oil	8
Creamy mash	8
Steamed fresh market vegetables	9
Mixed salad, micro greens and a cabernet vinaigrette	9
Greek salad, olives, tomato, cucumber, feta and shallot	14

Please inform your waitstaff if you have any allergies before ordering

V = VEGETARIAN P = PEANUTS GF = GLUTEN FREE S = SHRIMP

DESSERT MENU

Desserts

Award winning kaffir lime and lemongrass Panna cotta with vanilla roasted seasonal fruit..... GF	12
Belgian baked chocolate pot, cream and macadamia biscotti (please allow 15 minutes for cooking)	14
A platter of fresh seasonal berries, lemon Z syrup, homemade sorbet and Clevedon vanilla buffalo yogurt..... GF	12
Toasted coconut and white chocolate parfait, marshmallow and tropical fruit	12
'Kohu Road' and Home made ice creams and sorbets..... GF (per scoop)	5

Cheese:

Choose from a selection of local and imported cheeses	
1 cheese	14
2 cheeses	18
3 cheeses	22
Affogato, Vanilla Bean ice cream. Biscotti, espresso add shot of liqueur	10 5

Dessert Wines

Alpha Domus Late Harvest Semilion 2011 Hawkes Bay	9.50 G	35 bt
Noble Riesling Marlborough	9.50 G	35 bt

Liqueur Coffees & Liqueurs

Irish Coffee: Whiskey, Organico coffee and cream	14
Baileys Coffee: Baileys Irish cream, Organico coffee and cream	14
Frangelico Coffee: Frangelico, Organico coffee and cream	14
Cointreau Hot Chocolate: Cointreau, topped with hot chocolate	14
Baileys on Ice	8
Kahlua/milk	8
Lemon Z, Drambuie, Tia Maria and more!	8

A variety of cocktails and liqueurs are available. Please ask our waitstaff.

Please inform your waitstaff if you have any allergies before ordering

V = VEGETARIAN P = PEANUTS GF = GLUTEN FREE S = SHRIMP

ORGANICO FAIR TRADE COFFEE

What is Organico coffee? It is a 6 bean blend of coffee beans.

Where is the coffee grown? Indonesia and Guatemala

Is it organic? Yes, it is certified organic. (No nasty sprays)

Why Food at Wharepuke serve Organico coffee?

Because it tastes really, really great

Because.....you can enjoy an organic product

Because..... we can grind you fresh beans to takeaway

Because..... you can buy fresh beans to take home

Because.....it is another point of difference for Food at Wharepuke
and goes along with our philosophy of serving the freshest
and healthiest food we can..

TEA

7 varieties to choose from - some fruit infused. Sniffing Jars available

CHOCOLATE - FAIR TRADE

The chocolate that is served in your drinks is also organic. We are sure you will taste the difference. Try our Hot or Iced Chocolates.

FAIR TRADE means: The farmers who grow the beans get the benefit financially, not the New York brokers and that means so much more money goes into some very poor communities.

Organico is created in the traditional northern Italian style and comprises six different beans including Guatemala and Indonesian.

Because it is grown slowly in the shade of the jungle, it has a pleasant softness of taste with the added bonus of supporting third world countries.

Organico promotes sustainable coffee growing practices. Instead of replacing the precious jungle canopy, the trees that produce these delicious beans are grown beneath it. It's a technique called "Shade Coffee". It means the trees take a little longer to grow but also means the natural habitat for animals and birds is preserved and with the birds taking care of the insects, no artificial chemical pesticides or fertilisers are needed.

www.fta.org.nz

www.rainforest-alliance.org

