

## Wainui Store Burgers

All our burgers are lavished with mayo, lettuce, tomato, carrot and red onion lovingly placed inside a fresh locally baked bun. We don't like half measures so you'll notice that each burger is much more than a morsel.

### BEEF 9.50

More than 1/3 of a pound of ground beef, topped with tomato and olive relish

### CHEESE 11.50

A classic beefy beef burger, tomato relish, melted cheese and tangy mustard

### FISH 9.50

A whole fillet of fish coated in the Wainui store crumb, topped with our home made tartare sauce

### BEETROOT AND EGG 8.00

Full on salad with balsamic beetroot and a wholesome free range egg finished off with tomato chutney.

### SPINACH AND PUMPKIN 8.50

Spinach and pumpkin patty with salad and home made garlic mayo

### PAUA 11.50

Our home made paua fritter, wrapped in all the burger trimmings, topped with home made garlic aioli

### BACON AND EGG 9.50

Grilled bacon and fried free range egg with relish and cracked black pepper

## FISH

Central to our menu is the freshest fish we can lay our hands on. Locally caught, subject to the whim of the sea we aim to offer the best available fillets. The species and price of our fish varies according to availability, unlike our dedication to supplying you with the best.

Our fish is served either crumbed or battered.

## BATTERED

We know you don't want soggy, greasy, cakey, lumpy or tasteless batter, so ours is none of those things.

Here are just a few of the steps we take to bring you the best possible batter.

We cook in pure fresh soya oil for a clean taste. Soya oil is also low in saturated fat. Yay.

Our high performance fryers maintain a stable high frying temperature so the outside of your batter cooks on contact with the oil, sealing out the grease.

We never overload our fryers which cools the oil letting food soak in the grease. A side effect of this is that your order may take a little longer. But it's worth the wait.

Our batter is made fresh, kept cold and taste tested every night.

The recipe has been carefully created for optimum taste and texture.

All our battered items are kept thoroughly chilled until the moment before they are coated in our own recipe batter then immediately dropped into our fryers.

Cooked batter is a very delicate thing best enjoyed fresh so we endeavor to have your order ready just in time, we apologize if you are kept waiting but that's how it is here.

Our last tip is an oldie but a goodie that all true fish and chip aficionados will already know. **If you're not eating your food immediately, make a hole in the wrapper to let out the steam.**

## CRUMBED

You might think that crumbs are crumbs, but we know differently. Our crumbed fish is coated in a seasoned mix of bread crumbs and seeds. Our bread crumb of choice is panko, or Japanese crumb, made from specially baked crust less bread giving a light, crispy coating. We were prepared to search the world to find the finest bread crumbs but as luck would have it Gisborne's very own Walter Findlay happens to be at the global forefront of bread crumb baking so not only can we offer you the best, but we're proud to be keeping it local at the same time. Yay Gisborne.

## Fish and chip staples

At the Wainui store, our menu is based around great products. All our battered food is fresh coated in our own batter.

1/2 DOZEN SQUID RINGS 3.00

LOCAL MADE HOTDOG 3.00

BATTERED SAUSAGE 2.50

CURRY RICE ROLL 2.70

SPRING ROLL 2.70

JUMBO MUSSEL 1.50

CRABSTICK 1.50

PINEAPPLE FRITTER 1.50

HOMEMADE PAUA FRITTER 5.00

SCOOP OF CHIPS 3.00

SHOESTRING FRIES 2.50

KUMARA CHIPS 5.00

HOMEMADE AIOLI 2.00

HOMEMADE TARTARE 2.00

The Wainui Store  
4 Oneroa Road  
Wainui Beach

For orders call  
06 867 8446

Menu subject to change without notice