





Follow Moccha on Facebook Open 8:30am - 3pm Monday - Friday



If you have a great business or service to promote, please contact Wairoa District Council at: ed@wairoadc.govt.nz

GREAT Business People

MOCCHA

An aunty and niece team are the talent behind new main street café Moccha.

Based in the pod in the Ahi Kōmau courtyard site, Moccha is already becoming 'famous in Wairoa' for its modern and tasty selection.

Moccha was launched in December by cooking and baking duo Emma Morton and Hayley Bodley.

Emma was raised in Ruakituri and said her love of cooking is through her late Mum, Marcine Smith. Emma went on to become a qualified chef, working in high-end restaurants and cafes in New Zealand and internationally. She returned home to Wairoa in 2020 and is now balancing life with the café and her four-month-old son.

Hayley is a baker extraordinaire renowned for her speciality cakes and cupcakes. Family is also a key driver for Hayley, who has three children and is super grateful to her 'Hookmade' whānau, who have played a huge part in getting the business underway. With their shared background

of a love of good food and being

surrounded by whānau expertise and encouragement, opening Moccha was a natural step for the pair, and in the recently developed main street location which they had coveted.

The Moccha menu is based on fresh, light and tasty food. The daytime eatery offers a modern healthy twist from hearty breakfasts to waffles and stacks served from 8.30am-11.30am, as well as a lunch menu featuring bento bowls, bao buns, tacos and a range of fresh salads. There is also a vast selection of cabinet food with vegetarian and gluten-free options and a range of takeaway breakfast delights. Plus, Hawthorne Coffee.

The 'naughty but nice' range features cupcakes, cheesecakes, occasion cakes and a whole lot more sweet treats.

The two young mums have based their menu on traditional foods but with a modern flair. "We stay away from processed food and prefer to make our own where possible. It just tastes better and is better for you. Fresh and healthy is important."