



# WAKATIPU GRILL

*We think locally. We cook seasonally.*

## *Baked Delight*

*Home-Made Baked Delight of the Day 12*

*Ciabatta Bread, Dukkah, Extra Virgin Olive Oil & Balsamic Vinegar 12*

## *Entrées*

*Seared Scallops, Crayfish Emulsion, Smoked Eel Rilletes, Pickled Daikon,*

*Shellfish Crumb 28 GF*

Church road "McDonald Series" Chardonnay—16

*Buffalo Cauliflower, Buckwheat, Apple Curried Emulsion 21 Vegan*

Domain Road Riesling — 16.50

*Spiced Chick Pea and Pistachio Terrine, Spaghetti Vegetables with*

*Coconut, Chilli and Mango Emulsion 20 Vegan*

Mount Michael Pinot Gris—18

*Oysters with Yuzu and Apple Granita 6 each GF, DF*

Cloudy Bay Pelorus—16

*Kumara & Goats Cheese Ravioli, Sage Emulsion, Pangritata 22 V*

Gibston Valley "China Terrace" Chardonnay—18

*Slow Cooked Pork Belly with Preserved Plum 22 GF, DF*

Pegasus Bay, Merlot Cabernet—19

*Wakatipu Grill Pasta of the Day E/M 21/30 (V)*

Please ask your server for wine recommendation

## *INGREDIENT OF THE MONTH*

### *July: Kumara*

*In New Zealand, sweet potato is known as "kumara". It comes in several shades including the standard orange, red and gold. Each colour has a distinct flavour. When cooked, the orange kumara develops a rich, sweet flavour and can be used in salads, soups, pastas and pies. Baked Kumara are high in a variety of vitamins and minerals including Vitamins A, C, B6, manganese and iron.*

*Speak to your server about our delicious Ingredient of the Month 3 course menu, wonderfully crafted by Grant Rothwell. (#grantrthwell)*

## *Mains*

*Organic Pumpkin, Pickled, Roasted & Tempura with Barley Risotto and Puffed Grains 30 <sup>Vegan</sup>*

*Carrick Sauvignon Blanc— 15.5*

*Akaroa Salmon, Clams, Chorizo, Sautéed Vegetables, Lobster Sabayon and Horseradish Potatoes 40 <sup>GF</sup>*

*Moon Rock Pinot Gris—19*

*Free-Range Chicken Stuffed with Truffle & Mushroom, Black Garlic, Leeks, Apricot, Miso, Celeriac & Smoked Yoghurt 39 <sup>GF</sup>*

*Church Road Gwen Rosé—14*

*Venison Loin with Charred Hispi Cabbage, Green Apple, Duck Fat Pomme Château and Smoked Juniper Reduction 49 <sup>(GF)</sup>*

*Langmeil Shiraz— 18.5*

*Roasted Lamb Rump with Kumara & Orange Purée, Spiced Kumara Fondant, Lamb Fat Crumb, Calovo Nero, Melted Shallot & Labneh 45 <sup>(DF)</sup> <sup>(GF)</sup>*

*Peregrine Pinot Noir— 23*

*200g Canterbury Angus Eye Fillet, Red Onion & Blue Cheese Ravioli, Beef Tongue & Swiss Brown Mushroom Tart, Winter Vegetables, Jus 47*

*Church Road Grand Reserve Syrah— 21*

*300g Aged Wakanui Rib-Eye with House Rub, Spiced Parsnip Purée, Balsamic Onion Jam, Roasted Root Vegetables & Truffle Oil Polenta 54 <sup>GF</sup>*

*Two Paddock Pinot Noir— 19*

### *Sauces*

*Szechuan Pepper Sauce 2*

*Black Garlic and Balsamic Jus 2*

*Garlic and Herb Butter 2*

*Danish Blue Cheese and Truffle 2*

### *Sides*

*Agria Fries, Truffle Oil,*

*Parmesan 9*

*Wakatipu Grill House Salad 9*

*Seasonal Salad 9*

*Vegetables of the Day 9*

## *Desserts*

*Valrhona Chocolate Fondant, Caramac Ice-Cream, Tamarillo 18*

*Rosehip Crème Brûlée, Chestnut Ice-Cream, Citrus Crumb,*

*Orange & Ginger Biscotti 18 <sup>(GF)</sup>*

*Frangelico Pannacotta, Spiced Crumb, Gingerbread Ice-Cream 18 <sup>GF</sup>*

*Vegan Chocolate Sponge, Mixed Berry and Coconut, Crispy Tuille,*

*Cashew Butter & Berry Gel 18 <sup>Vegan</sup>*

*Baked Kumara Cheesecake, Kumara Jelly, Mandarin Ice-Cream and Aerated Chocolate 18*

*Vegetarian (V), Gluten Free (GF), Dairy Free (DF), Vegan (Vegan) Glass of wine recommendation per course*