



# WAKATIPU GRILL

*We think locally. We cook seasonally*

## BAKED DELIGHT

*Ciabatta bread, dukkha, extra virgin olive oil, balsamic 12*

## ENTRÉES

*Seared Scallops, crayfish emulsion, smoked eel rillettes, pickled daikon,  
shellfish crumb 28 GF*

Church road "McDonald Series" Chardonnay— \$16 glass

*Buffalo cauliflower, buckwheat, apple curried emulsion 21 Vegan*

Domain Road Riesling — \$16.50 glass

*Wakatipu Grill pasta of the day E/M 21/30 v*

Please ask your server for wine recommendation

*Confit chicken leg, kiwi Carpaccio, toasted hazelnut and citrus cream 24 GF*

Mount Michael Pinot Gris— \$16.50 glass

## INGREDIENT OF THE MONTH

### *May: Kiwi fruit*

*There is no end to the number of ways you can eat kiwi fruit. Kiwis are a perfect neon addition to fruit salads, desserts, and mains. The brown and hairy exterior of this egg-shaped fruit doesn't look promising, but inside it's a different story—sweet, yielding, bright green flesh, prettily dotted with black seeds .it is named after the bird of the same name, Chinese gooseberry, reflects its original country of origin. Kiwifruit are very high in vitamin C, and the enzymes it contains makes it good for tenderising meat.*

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

## MAINS

*Pan seared Stewart Island Salmon, clams, chorizo, sautéed vegetable, lobster sabayon, pickled kiwi and horseradish potatoes* **40 GF**

*Gibbston Valley 'China Terrace' Chardonnay— \$18 glass*

*Pork fillet, orange panko, char sui pork belly, apple, basil, Jerusalem artichoke puree, fermented potatoes & walnuts* **39**

*Ted Mount Edward Pinot Noir— \$17 glass*

*Pumpkin Filo cannelloni, Thai green lentils, chard cos lettuce, chestnut mushroom larb* **36 V, Vegan, DF**

*Two Paddock 'Picnic' Pinot Noir— \$19 glass*

*Provenance roasted lamb rump crusted with parsley and garlic, salt baked beetroot, almond milk gel, pressed lamb shoulder, green beans* **45 DF**

*Peregrine Pinot Noir— \$23 glass*

*200g Canterbury Angus eye fillet, beef tongue & Swiss brown mushroom tart, red onion & blue cheese ravioli, winter vegetables, jus* **47**

*Vasse Felix 'Filius' Cabernet Sauvignon— \$15.50 glass*

*300g Aged Wakanui rib-eye, pomme Lyonnaise, black garlic, baby carrot, confit parsnip* **49 GF**

*Pegasus Bay Merlot Cabernet— \$19 glass*

### SAUCES

*Schezwan pepper sauce  
Black garlic and balsamic jus  
Garlic and herb butter  
Danish blue cheese and truffle*  
**All 2**

### SIDES

*Agria fries, truffle oil, parmesan, aioli 9  
Wakatipu Grill house salad 9  
Seasonal salad 9  
vegetables of the day 9*

## DESSERTS

*Rich chocolate fondant, roasted white chocolate and macadamia ice cream, rum dulce de leche* **18**

*Rosehip crème brûlée, chestnut ice cream, pumpkin seed biscotti, citrus crumb* **17 GF**

*Banoffee apple, apple mousse, banana, apple caramel compote, toffee jelly, spiced almond crumb, caramelized banana and mascarpone ice cream* **18 GF**

*Spiced kumara and coconut Sago, orange gel, candied cashew nut, cherry jelly, tuile dentelle, coconut sorbet* **18 V, Vegan, DF**

*Kiwi and passion fruit frangipane tart, kiwi and coconut ice cream* **16**

*Vegetarian (V), Gluten Free (GF), Dairy Free (DF), Vegan (Vegan) Wine recommendation per course*