



WAKATIPU GRILL

We think locally. We cook seasonally.

Baked Delights

Home-Made Baked Delight of the Day 12

Ciabatta Bread 12

Dukkah, Extra Virgin Olive Oil & Balsamic Vinegar

Entrées

Oysters GF, DF 6 ea

Apple & Yuzu Granita

Cloudy Bay Sparkling Pelorus—16

Green Pea Velouté (V) 15

Fresh Peas, Bacon, Mint Oil

Mount Michael, Pinot Gris—18

New Zealand Chargrilled Asparagus GF, (V) 24

Sumac, Parmesan Foam, Crispy Shallots

Domain Road, Riesling — 16.5

Buffalo Cauliflower Vegan 25

Buckwheat, Curried Apple Emulsion

Terra Sancta, Pinot Gris — 16

Crispy Cured Pork Belly GF 25

Cauliflower Purée, Pickled Berries

Pegasus Bay, Merlot Cabernet—19

Seared Scallops GF 28

Pumpkin Salad, XO Sauce, Pork Jowl, Toasted Cashews

Church Road, 'McDonald Series' Chardonnay—16

Freshly Made Pasta of the Day (V) **Entrée 24/Main 34**

Please ask your server for wine recommendation

December's Ingredient of the Month:

Green Peas

"We know what you're thinking... But it's time to wipe away any childhood memories of being forced to eat the frozen peas. Sweet and tender and incredibly versatile, fresh green peas are the ultimate summertime treat. Green peas are loaded with antioxidants and anti-inflammatory nutrients. They are also a great source of Vitamin A, K, folate, fiber and packed with quality protein as well as iron for energy metabolism."

Speak to your server about our delicious Ingredient of the Month 3 course menu for \$85, wonderfully crafted by Grant Rothwell. #grantrothwell



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Mains

Spiced Apple & Tofu Cannelloni <small>vegan</small>	37
Slow Roasted Maple Pumpkin, Truffle Cauliflower, Broccoli, Cavolo Nero, Pickled Carrots & Gourmet Potatoes served with Shallot Risotto & Toasted Almonds <i>Carrick, Sauvignon Blanc— 15.5</i>	
Free-Range Chicken <small>GF</small>	40
Stuffed with Truffle & Mushroom, Black Garlic, Smoked Yoghurt, Sautéed Leeks, Apricot, Gourmet Potatoes <i>Peregrine, Chardonnay — 18</i>	
Seared Akaroa Salmon <small>(GF)</small>	42
Smoked Mussel Mousse, Green Pea Emulsion, French Style Peas, Lemon & Parmesan Gnocchi <i>Two Paddock 'Picnic', Pinot Noir—19</i>	
Roasted Lamb Rump <small>(DF), GF</small>	45
Kumara & Orange Purée, Lamb Neck & Anchovy Sausage, Spiced Crunchy Chick Peas, Asparagus <i>Peregrine, Pinot Noir— 23</i>	
Canterbury Angus Eye Fillet 200g <small>(GF)</small>	47
Café de Paris Butter, Beef Cheek & Onion Tart, Shitake Ketchup, Spring Vegetables <i>Church Road, Grand Reserve Syrah— 21</i>	
Aged Wakanui Rib-Eye 300g <small>(GF)</small>	54
House Rub, Spiced Parsnip Purée, Balsamic Onion Jam, Roasted Root Vegetables, Truffle Oil Polenta <i>Vasse Felix 'Filius', Cabernet Sauvignon— 17</i>	

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

Sauces

Rosemary & Garlic Chimichurri	5
Black Garlic & Balsamic Jus	5
Garlic & Herb Butter	5
Danish Blue Cheese & Truffle	5

Sides

Agraria Fries, Truffle Oil, Parmesan	9
Wakatipu Grill House Salad	10
Organic Vegetables	12



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Desserts

Pear & Ginger Parfait (v)	16
Apricot Mousse, Gingerbread Crumb	
Valrhona Chocolate Fondant v	18
Blackberry Sorbet & Textures of Black Currant	
Hibiscus Crème Brûlée (GF), v	18
Citrus Crumb, Biscotti & Green Apple Sorbet	
White Chocolate & Truffle Mousse (GF), v	18
Mandarin Gel, Chocolate Ice-Cream, Matcha Moss & Chocolate Soil	
Coconut & Cardamom Panna Cotta <small>Vegan</small>	18
Strawberry & Pineapple Jelly, BlackBerry Gel & Puffed Wild Rice	

Whitestone Cheese Selection

Three Cheeses	25
Five Cheeses	36

Served with Bread Selection, Quince Paste, Dried Fruit, Nuts & Honey

Choose from the following:

Lindis Pass Brie

Windsor Blue

Shenley Station Mild Blue

Creamy Harvarti

Totara Tasty

Farmhouse Aged Cheddar

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Dairy Free Option Available—(DF), Dairy Free —DF, Vegan**