



WAKATIPU GRILL

Table d'Hôte Menu

Entrées

Roasted Cauliflower ▲ □ ○

Cauliflower puree, tahini dressing, crispy outer leaves

Spiced Prawns ○ ?

Coconut Emulsion, Freekeh, Crispy Curry Leaves, Orange Segments

Pork Terrine

Cornichons, Mustard, Horseradish Puree, Toasted Baguette, Pinot Noir Jelly

Mains

Pan Seared Salmon ○ ?

Peas & Spinach Barley Risotto, Brussel Sprout, Charred Onions, Beurre Blanc

Grilled Sirloin ○

Tomato Puree, Sautéed Broccoli, Truffle Mash, Red Wine Jus

Stuffed Bostock Chicken Breast

Chorizo Stuffing, Jerusalem Artichoke, Yams, Parisian Gnocchi, Chicken Jus

Mushroom Risotto ▲ ○

Remarkable Funghi Mushroom, Pecorino, Spinach

Desserts

Earl Grey Brule ▲ ●

White Chocolate Biscotti, Mihiwaka Clover Honey Ice Cream

Warm Dark Chocolate Cake

Green Tea Ganache, Mint Mousse, Grapefruit Puree

Whitestone Cheese Plate

Selection of Whitestone Cheese, Quince, Honey, Assorted Crackers

Vegetarian ▲ | Vegan Δ

Gluten Friendly Option Available ● | Gluten Friendly ○

Dairy Friendly Option Available ■ | Dairy Friendly □