

entrées

Bouillabaisse □ 25
Squid, Prawns, Mussel, Clams, served along
Toasted Sour Dough & Sauce Rouille

Brussels Sprouts ■● 25
Charred Brussels, Criollo Sausage, Garlic &
Szechual Oil, Tamarind Cream, Chickpea
Crumble

Cesar Salad □○ 25
Baby cos, Anchovies, Parmesan, Croutons,
Boiled Egg, Crispy Bacon

mains

Bostock Chicken Breast 44
Cous Cous, Sundried Tomato, Harissa Sauce,
Kale, Cauliflower, Radish

Slow Cooked Beef Cheek □ 40
Wasabi Mash, Sauteed Green beans with
Kimchi, Schewan Jus, Wild Onions

Pan Seared MT Cook Salmon ■○ 44
Avocado, Pumpkin, Edamame, Sprout, Orange,
Dill & Fennel Salsa

Wagyu Beef Burger □○ 34
Lake Ohau Beef Patties, Onion Jam, BBQ
Sauce, Aioli, Tomato, Swiss Cheese, Lettuce
served with Agria Fries

Club Sandwich □ 32
Bacon, Fried Egg, Chicken, Lettuce, Tomato,
served with Agria Fries

Parmesan Gnocchi ▲ 32
Ricotta, Marinated Heirloom Cherry Tomatoes,
Courgette, Sage Butter, Shaved Parmesan

bites

Baked Ciabatta □○▲ 12
Served with Nutty Brown Butter, Dukkah

Pork Crackling ○■ 14
Citrus Mayo, Malt vinegar, Passionfruit and
Pear Sauce

Chicken Bites ○ 26
Wakatipu Grill's House-made Hot Sauce, Aioli

Cauliflower Bites △ 23
Wakatipu Grill's House-made Hot Sauce,
Hummus

Chilli Garlic Prawns □○ 24
Chilli & Garlic Oil, Curry Leaves, White Bean
Puree, Toasted Baguette

Olive & Nut Medley ▲△■● 17
Selection of Truffle Infused Olives, Manuka
Smoked Olives & Spiced Nuts

Baked Whitestone Camembert □▲ 25
Served with Sourdough, Tomato & Jalapeno
Chutney

Pork Belly Pie 15
Slow Cook Pork belly and Granny Smith
Chutney. House Salad

Totary Cheese Bites ▲ 18
Chilli Jam, Aioli

Agria Fries ○▲ 12
Truffle oil, Parmesan

Zamora Charcuterie Platter ○ 50
Zamora Cured Meats, Selection of Breads,
Whitestone Brie, Antipasti Vegetables, Chutney,
Olives, Hummus

Mezze Platter ▲ 43
Crudities , Hummus, Tzatziki, Antipasti
Vegetables, Chipotle Falafel Bites,Olives,
Halloumi

Whitestone Cheese Platter □▲ 52
Choice of Three Cheeses, Crackers, Quince
Paste, Dried Fruits, Nuts & Honey
*Options : Chef's Brie, Windsor Blue, Farm
House Cheddar, Aged Airdale, Livingston
Gold, Moeraki Bay Blue Cheese*

dessert

Crème Brule Cheesecake □ 18
Rhubarb Sorbet, Kumara Crisp

Vanilla Panna Cotta 18
Cinnamon Poached Pear, Crème Fraiche,
Lemon Ice Cream, Caramelized Walnuts

Please inform our team about any dietary requirements. Whilst every effort will be made,
we cannot guarantee that any item can be completely free of allergen
Vegetarian ▲ | Vegan △ | Dairy Friendly ● | Dairy Friendly Option Available ○
Gluten Friendly ■ | Gluten Friendly Option Available □

the story of Lake Wakatipu

Featuring a distinctive 'S' shape, the legend tells the creation of Lake Wakatipu with the forbidden romance between the young warrior Matakauri and Manata, a beautiful daughter of a Māori chief.

One evening, Matau - a cruel taniwha (giant) - kidnapped Manata and hid her in his mountain lair. Manata's father was so distraught, he declared that any warrior that was able to rescue her, could have her hand in marriage.

Matakauri accepted the challenge, figuring that this was the only way to prove his love to Manata. He however knew that the next time the warm wind blew from the north-west, the taniwha would be put to sleep.

When the wind blew, and the taniwha lay sleeping, Matakauri attempted to rescue the chief's daughter. Matakauri discovered that the magical rope made from a two-headed dog that tied Manata to the taniwha could not be cut.

In her despair, Manata sobbed. When her tears fell on the rope, it dissolved and she was able to break free. The couple fled and were married as promised by Matau's father.

After the wedding, Matakauri decided to rid of the taniwha once and for all. He waited again for the warm north-west wind to blow, when the giant was asleep.

Matakauri set fire to Matau to ensure he would never steal Manata again. The taniwha's body melted, creating a deep gouge in the earth which filled with melted ice and snow.

The large 'S' shaped lake left in his place forms Lake Wakatipu, which translates as the 'hollow of the sleeping giant'.

People say that the only part of Matau's body that didn't burn was his heart, which still beats in the lake, creating the mysterious, rhythmic 20cm rise and fall of it's the lakes waters. Scientific explanation names this phenomenon a seiche – a standing wave that passes by every 27 minutes which causes the water level to rise and fall by 20cm, triggered by wind and atmospheric changes.

High Tea at Wakatipu Grill

Available Saturday & Sunday
\$55 per person

Indulge in a contemporary New Zealand High Country afternoon tea. Relax lakeside while enjoying loose leaf Dilmah teas, local cocktails, or a flute of Central Otago bubbles, all paired with a tower of Kiwiana-inspired treats.

Served on the Wakatipu Grill Terrace.

Please speak to your server for more details or to book.
24 hours notice is required for High Tea bookings.

LUNCH MENU

12 - 3 PM



WAKATIPU GRILL