



# WAKATIPU GRILL

## Table d'Hôte Menu

### entrées

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#### Roasted cauliflower ■●▲

Cauliflower puree, tahini dressing, crispy outer leaves

#### Chilli & Garlic Prawns □○

White Bean Puree, Toasted Sourdough

#### Brussels Sprouts ■●

Charred Brussels, Criollo Sausage, Garlic & Szechual Oil, Tamarind Cream, Chickpea Crumble

### mains

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#### Pan Seared MT Cook Salmon ■○

Avocado, Pumpkin, Edamame, Sprout, Dill & Fennel Salsa

#### Grilled Sirloin ■

Tomato Puree, Sauteed Broccolini, Truffle Mash, Red Wine Jus

#### Bostock Chicken Breast

Cous Cous, Sundried Tomato, Harissa Sauce, Kale, Cauliflower, Radish

#### Beetroot Risotto ▲■○

Remarkable Funghi Mushroom, Pecorino, Spinach

### dessert

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#### Crème Brule Cheese Cake ■

Rhubarb Sorbet, Kumara Crisp

#### Vanilla Panna Cotta

Cinnamon Poached Pear, Crème Fraiche W/Lemon Ice Cream, Caramelized Walnuts

#### Whitestone Cheese Plate

Selection of white stone cheese, Quince, Honey, Assorted Crackers

*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 allergens*

Vegetarian ▲ | Vegan △ | Dairy Friendly ● | Dairy Friendly Option Available ○

Gluten Friendly ■ | Gluten Friendly Option Available □