



# WAKATIPU GRILL

We Think Local. We Cook Seasonal.

## starters

<b>Baked Ciabatta</b> □	12
Nutty Brown Butter, Dukkah	
<b>Bouillabaisse</b> □	25
Squid, Prawns, Mussels, Clams, White Fish, Toasted Sour Dough, Sauce Rouille	
<b>Spiced Prawns</b> ○	26
Coconut Emulsion, Freekeh, Orange Segments, Crispy Curry Leaves	
<b>Roasted Cauliflower</b> ■●▲△	25
Cauliflower Puree, Tahini Dressing, Crispy Outer Leaves	
<b>Oxtail Croquette</b>	26
Romesco Sauce, Pickled Onions	
<b>Paua Toast</b>	30
Truffle Mascarpone, Watercress	
<b>Char Siu Pork Belly</b> ■●	24
Granny Smith Apple, Green Cabbage Slaw, Red Chili, Coriander, Crackling	
<b>Textures of Beetroot</b> △	25
Beetroot Puree, Roasted Beets, Goat Cheese Mousse, Beets Chips, Balsamic Reduction, Rocket	

### ingredient of the month: heirloom tomatoes

Celebrate the season's finest with our chef's signature creation, highlighting this month's star ingredient in a dish crafted to elevate your dining experience

<b>Heirloom Tomatoes</b> ■○▲	26
Whitestone Oamaru Blue, Red Onion, Te Mata Caramelised Fig Vinegar, Candied Walnuts, Basil	

## from the grill

Accompanied with Confit Tomato Puree, Balsamic Onion Jam, and Your Choice of Sauce

<b>Savannah Eye Fillet</b> 200g	48
<b>Lake Ohau Rump</b> 200g	38
<b>Pure South Ribeye</b> 300g	57
<b>Lumina Lamb Rump</b> 250g	39
<b>Savannah T-Bone</b> 500g	64
<b>Provenance Lamb Shoulder</b> 1kg	125
<b>Catch of the Day</b> Served with Beurre Blanc	POA

## sauces

<b>Red Wine Jus</b> ●■	<b>Green Peppercorn Sauce</b> ■	4
<b>Béarnaise</b> ■	<b>Danish Blue Cheese Sauce</b> ■	
<b>Mushroom Sauce</b> ■	<b>Spiced Mediterranean Butter</b> ■	

## mains

<b>Confit Canter Valley Duck Leg</b>	44
Orange & Carrot Puree, Broccolini, Crispy Polenta, Spiced Blueberry Jus	
<b>Mushroom Risotto</b> □○▲	34
Tempura Remarkable Funghi Mushroom, Pecorino, Spinach	
<b>Parmesan Gnocchi</b> ▲	34
Ricotta, Marinated Heirloom Cherry Tomatoes, Courgette, Sage Butter, Shaved Parmesan	
<b>Pan Seared Mt Cook Alpine Salmon</b> ■○	46
Avocado, Pumpkin, Edamame, Orange, Sprout, Dill & Fennel Salsa	
<b>Slow Cook Beef Cheek</b> □	45
Wasabi Mash, Sauteed Green Beans, Kimchi, Sichuan Pepper Jus, Wild Onions	
<b>Bostock Chicken Breast</b> □	43
Sundried Tomato & Spinach Stuffing, Cous Cous Tabbouleh, Saffron Tzatziki	

## sides

<b>Truffle Mashed Potato</b> ■▲	14
<b>Caesar Salad</b> , Baby Cos, Anchovies, Parmesan, Croutons ○□	14
<b>Roasted Kumara</b> , Seeded Pesto ■○▲	14
<b>Steamed Broccoli</b> , Garlic Butter, Toasted Almonds ■○▲	14
<b>Roasted Carrot</b> , Paprika Hummus, Dukkah ■○▲	14
<b>Mac &amp; Cheese</b> , 3 Cheese Sauce, Parmesan Panko ▲	14
<b>Grilled Asparagus</b> , Shaved Parmesan ■○▲	16
<b>Wakatipu Grill House Salad</b> , Mesclun, Tomato, Carrots, Red Onion, Lemon Dressing ■●▲△	14
<b>Agria Fries</b> , Truffle Oil, Parmesan ▲○	12

## desserts

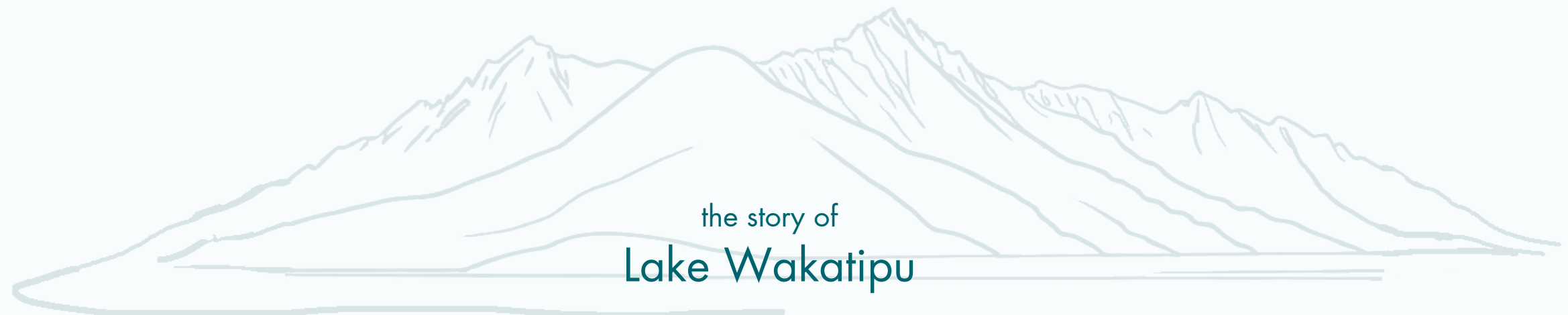
<b>Passion Fruit Crème Brule</b> □	18
White Chocolate Biscotti, Mihiwaka Clover Honey Ice Cream	
<b>Chocolate Mouse</b>	18
Caramelised Banana, Cocoa Crumble, Honey Banana Ice Cream	
<b>Fruit Pavlova</b>	18
Trio of Pavlova (Passion Fruit, Berry & Vanilla), Lime Sorbet, Brunoised Spring Fruit, Whipped Cream	
<b>Peach Melba</b>	18
White Peach Compote, Earl Grey Ice Cream, Whipped Cream, Raspberry Sauce	
<b>Whitestone Cheese Plate</b>	30
Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruits, Nuts & Honey	
<i>Options: Chef's Brie, Windsor Blue, Farm House Cheddar, Aged Airedale, Livingston Gold, Moeraki Bay Blue</i>	

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 □



## WAKATIPU GRILL



### 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.