

entrées

Bouillabaisse □	25
Squid, Prawns, Mussel, Clams, served along Toasted Sour Dough & Sauce Rouille	
Pork Terrine □	24
Cornichons, Mustard, Horseradish Puree, Toasted Baguette, Pinot Noir Jelly	
Cesar Salad □○	25
Baby cos, Anchovies, Parmesan, Croutons, Boiled Egg, Crispy Bacon	
mains	
Bostock Chicken Breast □	43
Chorizo Stuffing, Jerusalem artichoke, Yams, Parisian Gnocchi, Chicken Jus	
Slow Cooked Beef Cheek □	45
Wasabi Mash, Sauteed Green beans with Kimchi, Schewan Jus, Wild Onions	
Pan Seared MT Cook Salmon ■○	45
Avocado, Pumpkin, Edamame, Sprout, Orange, Dill & Fennel Salsa	
Wagyu Beef Burger □○	34
Burger loaded with BBQ Sauce, Aioli, Balsamic Onion Jam, Lettuce, Tomato	
Club Sandwich □	32
Bacon, Fried Egg, Chicken, Lettuce, Tomato, Aioli	
Spinach & Ricotta Ravioli ▲	32
Sage Butter, Toasted Almonds, Cherry Tomato	

bites

Baked Ciabatta □○△	12	Totary Cheese Coxinha ▲	18
Served with Nutty Brown Butter, Dukkah		Chilli Jam, Aioli	
Pork Crackling ○	14	Agria Fries ○▲	12
Citrus Mayo, Malt vinegar, Passionfruit and Pear Sauce		Truffle oil, Parmesan	
Chicken Bites ○	26	Zamora Charcuterie Platter ○	50
Wakatipu Grill's House-made Hot Sauce, Aioli		Zamora Cured Meats, Selection of Breads, Whitestone Brie, Antipasti Vegetables, Chutney, Olives, Hummus	
Cauliflower Bites △	23	Mezze Platter ▲	43
Wakatipu Grill's House-made Hot Sauce, Hummus		Crudities , Hummus, Tzatziki, Antipasti Vegetables, Chipotle Falafel Bites,Olives, Halloumi	
Chilli Garlic Prawns □○	24	Whitestone Cheese Platter □▲	52
Chilli & Garlic Oil, Curry Leaves, White Bean Puree, Toasted Baguette		Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruits, Nuts & Honey <i>Options : Chef's Brie, Windsor Blue, Farm House Cheddar, Aged Airdale, Livingston Gold, Moeraki Bay Blue Cheese</i>	
Olive & Nut Medley ▲△■●	17	dessert	
Selection of Truffle Infused Olives, Manuka Smoked Olives & Spiced Nuts		Earl Grey Brule □	18
Baked Whitestone Camembert □▲	25	White Chocolate Biscotti, Mihiwaka Clover Honey Ice Cream	
Served with Sourdough, Tomato & Jalapeno Chutney		Warm Dark Chocolate Cake	18
Southland Venison Ribs ■●	31	Green Tea Ganache, Mint Mousse, Grapefruit Puree	
Charred Corn Salsa , Chorizo, Homemade BBQ Glaze			
Pork Belly Pie	15		
Slow Cook Pork belly and Granny Smith Chutney. House Salad			

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.

LUNCH MENU 12 - 3 PM



WAKATIPU GRILL

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.