

## 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.

## entrées

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**Bouillabaisse** □ 25  
Squid, Prawns, Mussel, Clams, White Fish,  
Toasted Sourdough, Sauce Rouille

**Char Siu Pork Belly** ■● 24  
Granny Smith Apple, Green Cabbage Slaw,  
Red Chili, Coriander, Crackling

**Caesar Salad** □○ 25  
Baby Cos, Anchovies, Parmesan, Croutons,  
Boiled Egg, Crispy Bacon

## mains

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**Bostock Chicken Breast** □ 43  
Sundried Tomato & Spinach Stuffing,  
Cous Cous Tabbouleh, Saffron Tzatziki

**Slow Cooked Beef Cheek** □ 45  
Wasabi Mash, Sautéed Green Beans, Kimchi,  
Sichuan Pepper Jus, Wild Onions

**Pan Seared Mt Cook Alpine Salmon** ■○ 46  
Avocado, Pumpkin, Edamame, Sprout, Orange,  
Dill & Fennel Salsa

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

**Club Sandwich** □ 32  
Bacon, Fried Egg, Chicken, Lettuce, Tomato,  
Aioli, *Served with Agria Fries*

**Spinach & Ricotta Ravioli** ▲ 32  
Sage Butter, Toasted Almonds, Cherry Tomato

## bites

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**Baked Ciabatta** □○△ 12  
Nutty Brown Butter, Dukkah

**Pork Crackling** ■○ 14  
Citrus Mayo, Malt Vinegar,  
Passionfruit 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 Sourdough

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

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

**Southland Venison Ribs** ■● 31  
Apple & Fennel Slaw, Chorizo,  
Homemade BBQ Glaze

**Pork Belly Pie** 15  
Slow Cooked Pork Belly, Granny Smith,  
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 Airedale,  
Livingston Gold, Moeraki Bay Blue*

## dessert

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**Passion Fruit Brule** □ 18  
Coconut Sorbet, Almond Crumble

**Peach Melba** 18  
White Peach Compote, Earl Grey Ice Cream,  
Whipped Cream, Raspberry Sauce

2% surcharge for Credit Card and Paywave transactions. 15% surcharge on Public Holidays

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 □