



WAKATIPU GRILL

Table d'Hôte Menu

entrées

Roasted cauliflower ■●▲

Cauliflower puree, tahini dressing, crispy outer leaves

Spiced Prawns ■○

Coconut Emulsion, Freekeh, Crispy Curry Leaves,

Pork Terrine

Cornichons, Mustard, Horseradish Puree, Toasted Baguette, Pinot Noir Jelly

mains

Pan Seared MT Cook Salmon ■○

Peas & Spinach Barley Risotto, Brussel Sprout, Charred Onions, Beurre Blanc

Grilled Sirloin ■

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

Bostock Chicken Breast

Chorizo Stuffing, Jerusalem artichoke, Yams, Parisian Gnocchi, Chicken Jus

Mushroom Risotto ■○▲

Remarkable Funghi Mushroom, Pecorino, Spinach

dessert

Earl Grey Brule ■

White Chocolate Biscotti, Mihiwaka Clover Honey Ice Cream.

Warm Dark Chocolate Cake

Green Tea Ganache, Mint Mousse, Grapefruit Puree

Whitestone Cheese Plate

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

sharing menu

Baked Ciabatta □▲○

Nutty Butter, Dukkah

Zamora Charcuterie Platter □

Zamora Cured Meats, Selection of Breads, Whitestone Brie, Antipasti Vegetables, Chutney, Olives, Hummus

Caesar Salad

Lettuce Cos, Anchovy Dressing, Croutons, Crispy Bacon, Parmesan, Boiled Egg

Southland Venison Ribs ■●

Savoy Cabbage & Fennel Slow, Chorizo, Housemade BBQ Sauce

Chicken Bites ○

Wakatipu Grill House-Made Hot Sauce, Aioli

Slow Cooked Lamb Shoulder

Tomato Puree, Sauteed Broccoli, Roasted Kumara, Red Wine Jus

Seasonal Dessert Platter

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 □