

Entrées

Baked Delight ▲●	14
Nutty Butter, Dukkah	
Beetroot Carpaccio ▲○■	25
Thyme Honey Glaze, Goat Cheese Mouse, Pickled Daikon, Candied Walnut, Watercress	
Octopus Escabeche ■	30
Confit Cherry Tomatoes, Olives, Capsicum, Red Onion	
Pork Belly ○■	28
Pear Chutney, Rocket, Pecorino, Pickled Mustard, Crackling	
Spiced Carrot & Cabbage Waffle ▲□	24
Pico De Gallo, Coriander Mayo	
Crispy Beef Cheek □	26
Green Beans, Red Onion, Coconut, Roasted Peanuts, Thai Dressing, Sriracha Aioli	
Baby Cos Salad ▲●□	25
Cos Lettuce, Cucumber, Mint, Red Onion, Pomegranate, Charred Haloumi, Croutons, Italian Dressing	
Venison Ribs ○□	30
Charred Corn Salsa, Chorizo, Homemade BBQ Glaze	
Zamora Charcuterie Platter Serves Two ●■	50
Zamora Cured Meats, Selection of Breads, Whitestone Brie, Antipasti Vegetables, Chutney, Olives, Hummus	

Mains

Harissa Cauliflower Steak ▲▲●□	33
Beetroot Hummus, Curried Chickpeas, Coconut Labneh,, Sumac Oil, Crispy Kale	
Tomato Risotto ▲▲●□	32
Marinated Cherry Tomatoes, Dukkah, Parsnip Crisps	
Bostock Roasted Chicken □	42
Orzo Pasta, Feta, Green Olives, Sundried Tomatoes, Basil, Salsa Rossa	
Market Fish ○■	44
Courgette, Edamame, Mushroom, Vietnamese Mint, Laksa Broth, Squid Ink Crackers	
Ora King Salmon ○	45
Quinoa, Fennel & Orange Slaw, Avocado, Spicy Miso	
Canter Valley Duck Breast ○	49
Spiced Carrot, Potato Pave, Witlof, Jus Gras	
Pasta of The Day	34

From the Butcher's Block

All steaks are accompanied with Confit Tomato Puree, Balsamic Onion Jam and your choice of sauce

Lake Ohau Wagyu Flank 200g	42
New Zealand Coastal Lamb Rump 250g	44
Savannah Eye Fillet 200g	48
Savannah Ribeye 300g	56
Lumina Lamb Shoulder (serves 2-3 people)	130
Chef's Cut of the Day	POA

Sides

Agria Fries ▲ ■	12
Truffle Oil & Parmesan	
Wakatipu Grill House Salad ▲△○□	14
Carrot, Tomatoes, Red Onion, Mixed Lettuce Leaves, Lemon Dressing	
Roasted Carrots ▲○□	14
Labneh, Rosemary Meringue	
Broccoli ▲○□	14
Soy Glaze, Crispy Garlic	
Roasted Gourmet Potatoes ▲○■	14
Sundried Tomatoes, Capers	
Fennel & Stone Fruit Salad ▲△○□	15
Lemon Zest	
Chickpea Salad ▲△○□	14
Cucumber, Red Onion, Tomato, Lemon Olive Oil	

Sauces

Red Wine Jus	4
Green Peppercorn Sauce	4
Wild Mushroom Sauce	4
Chimichurri	4
Mediterranean Butter	4
Truffle Blue Cheese Sauce	4

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 △ | Gluten Friendly Option Available ● | Gluten Friendly ○

Dairy Friendly Option Available ■ | Dairy Friendly □