



WAKATIPU GRILL

Lunch Menu

Entrées

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| Seafood Chowder ● | 24 |
| Squid, Prawns, Mussel, Clams, served along Toasted Sourdough | |
| Pork Terrine ● | 24 |
| Cornichons, Mustard, Horseradish Puree, Toasted Baguette, Pinot Noir Jelly | |
| Ceasar Salad ●■ | 25 |
| Baby cos, Anchovies, Parmesan, Croutons, Boiled Egg, Crispy Bacon | |

Mains

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| Grilled Savannah Sirloin ●■ | 45 |
| Tomato Puree, Onion Jam, Truffle Mash Potato, Broccolini, Red Wine Jus | |
| Pan Seared MT Cook Salmon ○■ | 45 |
| Peas/Spinach Barley Risotto, Brussel Sprouts, Charred Onions, Beurre Blanc | |
| Bostock Chicken Breast | 40 |
| Chorizo Stuffing, Jerusalem Artichoke, Yams, Parisian Gnocchi, Chicken Jus | |
| Spinach & Ricotta Ravioli ▲ | 32 |
| Sage Butter, Toasted Almonds, Cherry Tomato | |



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Desserts

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| Earl Grey Brule ● White Chocolate Biscotti, Mihiwaka Clover Honey Ice Cream | 18 |
| Warm Dark Chocolate Cake Green Tea Ganache, Mint Mousse, Grapefruit Puree | 18 |

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 Δ | Gluten Friendly Option Available ● | Gluten Friendly ○