



WAKATIPU GRILL

Table d'Hôte Menu

Entrées

Hot Smoked Seafood Rilette

Kalamansi Gel, Citrus & Dill Cream Cheese, Toasted Crostini

Roasted Pumpkin Soup ▲ □

Cumin & Cardamom Roasted Pumpkin, Toasted Pumpkin Seeds, Smoked Paprika Oil

Pork Belly

Char Siu Glaze, Granny Smith, Chilli & Lime Broccolini

Mains

Bostock Roasted Chicken

Farro Tabouleh, Green Beans, Tempura Kumara, Harissa

Cut of the Day ○

Parsnip Puree, Roasted Gourmet Potatoes, Broccolini, Jus

Market Fish ○

Pomme Lyonnaise, Buttered Leeks, Capers, Beurre Blanc

Mushroom Risotto ▲ ○

Baby Spinach, Blue Cheese, Poached Pear, Truffle Oil and Macadamia Nut

Desserts

Vittoria Coffee Brûlée

Malt Ice Cream, Almond Biscotti

Indonesian Klepon (Pron: Klur-Pon) ▲ □

Sweet rice cake filled with palm sugar and coated in grated coconut

Pineapple Compote, Coconut sorbet

Vegetarian ▲ | Vegan △

Gluten Friendly Option Available ● | Gluten Friendly ○

Dairy Friendly Option Available ■ | Dairy Friendly □