

Entrées

Baked Ciabatta ▲	12
Nutty Butter, Dukkah	
Tua Tua Clams	25
Laksa Broth, Pangritata	
Roasted Pumpkin Soup ▲ □	20
Cumin & Cardamom Roasted Pumpkin, Toasted Pumpkin Seed, Smoked Paprika Oil	
Kumara Lentil Croquette ▲	22
Roasted Capsicum & Coriander Chutney, Cumin & Mint Yoghurt	
Charred Cos ▲ ■	23
Cauliflower Cous Cous, Cauliflower Purée, Parmesan, Toasted Pine Nuts	
Pork Belly ○	26
Char Siu Glaze, Granny Smith Apple, Chilli & Lime Broccolini	
Hot Smoked Seafood Rilette	28
Kalamansi Gel, Citrus & Dill Cream Cheese, Toasted Crostini	
Venison Ribs ○	27
Celeriac and Pear Remoulade, Chorizo	
Zamora Charcuterie Platter Serves Two ●	48
Zamora Cured Meats, Selection of Breads, Whitestone Brie, Antipasti Vegetables, Chutney, Olives, Hummus	

Mains

Spiced Charred Tofu ▲ □	32
Savoy Wrapped Tofu Rilette, Silver Beet, Spring Onion and Turmeric Broth, Lemongrass Oil	
Mushroom Risotto ▲ ■ ○	31
Baby Spinach, Blue Cheese, Poached Pear, Truffle Oil and Macadamia Nut	
Bostock Roasted Chicken	40
Farro Tabouleh, Green Bean, Tempura Kumara, Harissa	
Market Fish ●	41
Pomme Lyonnaise, Buttered Leeks, Capers, Beurre Blanc	
Ora King Salmon ○	42
Swede & Carrot Mash, Buttered Calvo Nero, Sauce Vierge	
Cantervalley Confit Duck Leg	44
Bean and Lentil Cassoulet, Sourdough Garlic Bread	
Venison Rump	44
Jerusalem Artichoke, Brussels Sprouts, Rosti, Red Wine Jus	
Pasta of The Day	30

From the Grill

All steaks are accompanied with Parsnip Purée, Balsamic Onion Jam and your choice of sauce

Silver Fern Reserve Bavette	40
New Zealand Coastal Lamb Rump	42
Savannah Eye Fillet 200g	45
Hurunui Ribeye 250g - 300g	54
Slow Cooked Royalburn Lamb Shoulder (serves 2-3 persons)	130
Chef's Cut of the Day	POA

Sides

Agria Fries ▲ ■	12
Truffle Oil and Parmesan	
Wakatipu Grill House Salad ▲ □	12
Maple & Paprika Roasted Carrots ▲	12
Steamed Broccoli ▲ □	12
Lemon Olive Oil and Crispy Garlic	
Roasted Gourmet Potatoes with Rosemary ▲	12
Mac & Cheese	12
3 Cheese Sauce and Panko Crumb	
Sautéed Brussels Spouts ▲	12
Parmesan and Almond	

Sauces

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

Vegetarian ▲ | Vegan Δ | Gluten Friendly Option Available ● | Gluten Friendly ○

Dairy Friendly Option Available ■ | Dairy Friendly □