



WAKATIPU GRILL
We Think Local. We Cook Seasonal.

Table d'Hôte Menu

\$85 2 Course Set / \$95 3 Course Set / \$15 additional for guest choice

Please select two items from each course

entrées

Roasted Cauliflower ▲○

Cauliflower Puree, Tahini Dressing, Crispy Outer Leaves

Chilli & Garlic Prawns ○□

Coconut Emulsion, Freekeh, Crispy Curry Leaves

Charred Brussel Sprouts ○□

Criollo Sausage, Garlic Szechuan Oil, Tamarind Cream, Chickpea Crumble

mains

Pan Seared Mt Cook Alpine Salmon ○□

Avocado, Pumpkin, Edamame, Orange, Sprout, Dill & Fennel Salsa

Grilled Sirloin □

Tomato Puree, Sautéed Broccolini, Truffle Mashed Potato, Red Wine Jus

Bostock Chicken Breast

Couscous, Sundried Tomato, Harissa, Cauliflower, Kale, Cauliflower Radish

Pumpkin Risotto Δ○□

Maple Glazed Pumpkin, Feta Cream, Toasted Pumpkin Seeds

dessert

Crème Brule Cheese Cake □

Rhubarb Sorbet, Kumara Crisp

Vanilla Panna Cotta

Cinnamon Poached Pear, Crème Fraiche, Lemon Ice Cream, Caramelized Walnuts

Whitestone Cheese Plate □

Selection of Whitestone Cheese, Quince, Honey, Assorted Crackers

Vegetarian Δ | Vegan Option Available ▲

Gluten Friendly Option Available □ | Dairy Friendly Option Available ○