

sharing plates

available from 10:30am

Baked Ciabatta ○□▲	12
Served with Nutty Brown Butter, Dukkah	
Pork Crackling ●■	14
Magic Powder, Malt vinegar	
Southland Venison Ribs ●■	32
Feijoa Glaze, Carrot and Kale Salad, Burnt Honey Dressing, Chorizo	
Totary Cheese Bites ▲	18
Chilli Jam, Aioli	
Chicken Bites ○	26
Wakatipu Grill's House-made Hot Sauce, Aioli	
Cauliflower Bites ▲	23
Wakatipu Grill's House-made Hot Sauce, Hummus	
Chilli Garlic Prawns ○□	24
Chilli & Garlic Oil, Curry Leaves, White Bean Puree, Toasted Sourdough	
Olive & Nut Medley ●■▲△	17
Truffle Infused Olives, Manuka Smoked Olives & Spiced Nuts	
Baked Whitestone Camembert □▲	25
Sourdough, Tomato & Jalapeno Chutney	
Pork Belly Pie	15
Slow Cooked Pork Belly, Granny Smith, House Salad	
Agria Fries ○▲	12
Truffle Oil, Parmesan	
Wakatipu Grill House Salad ●■▲△	12
Mesclun, Tomato, Carrots, Red Onion, Lemon Dressing	

grazing platters

available from 10:30am

Zamora Charcuterie Platter □	50
Zamora Cured Meats, Selection of Breads, Whitestone Brie, Antipasti Vegetables, Chutney, Olives, Hummus	
Mezze Platter ▲	43
Crudities , Hummus, Tzatziki, Antipasti Vegetables, Chipotle Falafel Bites, Olives, Halloumi	
Whitestone Cheese Platter □	52
Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruit, Nuts & Honey. <i>Choice of: Chef's Brie, Windsor Blue, Farm House Cheddar, Aged Airedale, Livingston Gold, Moeraki Bay Blue</i>	

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

Dairy Friendly ● | Dairy Friendly Option Available ○

Gluten Friendly ■ | Gluten Friendly Option Available □

2% surcharge for Credit Card and Paywave transactions. 15% surcharge on Public Holidays