



# WAKATIPU GRILL

We Think Local. We Cook Seasonal.

## starters

<b>Baked Ciabatta</b> □	12
Nutty Brown Butter, Dukkah	
<b>Bouillabaisse</b> □	25
Squid, Prawns, Mussels, Clams, White Fish, Toasted Sour Dough, Sauce Rouille	
<b>Spiced Prawns</b> ○	26
Coconut Emulsion, Freekeh, Orange Segments, Crispy Curry Leaves	
<b>Roasted Cauliflower</b> ■●▲△	25
Cauliflower Puree, Tahini Dressing, Crispy Outer Leaves	
<b>Southland Venison Ribs</b> ■●	32
Feijoa Glaze, Carrot Kale Salad, Burnt Honey Dressing, Chorizo	
<b>Paua Tart</b>	32
Paua, Kumara, Daikon, Horopito Aioli	
<b>Char Siu Pork Belly</b> ■●	24
Granny Smith Apple, Green Cabbage Slaw, Red Chili, Coriander, Crackling	
<b>Textures of Mushroom</b> □●▲	29
Mushroom & White Bean Espuma, Marinated & Pickled Mushrooms, Edamame	

### ingredient of the month: corn

Celebrate the season's finest with our chef's signature creation, highlighting this month's star ingredient in a dish crafted to elevate your dining experience

<b>Confit Canter Valley Duck Leg</b> ■○	44
Brown Butter & Chickpea Puree, Smashed Potato, Charred Corn Salsa, Spiced Blueberry Jus	

## from the grill

Accompanied with Confit Tomato Puree, Balsamic Onion Jam, and Your Choice of Sauce

<b>Savannah Eye Fillet</b> 200g	48
<b>Lake Ohau Rump</b> 200g	38
<b>Pure South Ribeye</b> 300g	57
<b>Lumina Lamb Rump</b> 250g	39
<b>Savannah T-Bone</b> 500g	64
<b>Silere Lamb Shoulder</b> 1kg	125
<b>Catch of the Day</b> Served with Beurre Blanc	POA

## sauces

<b>Red Wine Jus</b> ●■	<b>Green Peppercorn Sauce</b> ■	4
<b>Béarnaise</b> ■	<b>Danish Blue Cheese Sauce</b> ■	
<b>Mushroom Sauce</b> ■	<b>Spiced Mediterranean Butter</b> ■	

## mains

<b>Pan Seared Mt Cook Alpine Salmon</b> ■○	46
Avocado, Pumpkin, Edamame, Orange, Sprout, Dill & Fennel Salsa	
<b>Beetroot Risotto</b> □○▲	34
Beetroot, Basil, Goat's cheese	
<b>Parmesan Gnocchi</b> ▲	34
Ricotta, Marinated Heirloom Cherry Tomatoes, Courgette, Sage Butter, Shaved Parmesan	
<b>Slow Cook Beef Cheek</b> □	45
Wasabi Mash, Sauteed Green Beans, Kimchi, Sichuan Pepper Jus, Wild Onions	
<b>Bostock Chicken Breast</b>	44
Couscous, Sundried Tomato, Harissa Sauce, Kale Cauliflower, Radish	

## sides

<b>Truffle Mashed Potato</b> ■▲	14
<b>Caesar Salad</b> Baby Cos, Anchovies, Parmesan, Croutons ○□	14
<b>Roasted Kumara</b> Seeded Pesto ■○▲	14
<b>Steamed Broccoli</b> Garlic Butter, Toasted Almonds ■○▲	14
<b>Roasted Carrot</b> Paprika Hummus, Dukkah ■○▲	14
<b>Mac &amp; Cheese</b> 3 Cheese Sauce, Parmesan Panko ▲	14
<b>Wakatipu Grill House Salad</b> , Mesclun, Tomato, Carrots, Red Onion, Lemon Dressing ■●△	14
<b>Courgette Salad</b> Grilled Courgette, Tomato, Goat Cheese ■●▲	12
<b>Agria Fries</b> , Truffle Oil, Parmesan ▲	

## desserts

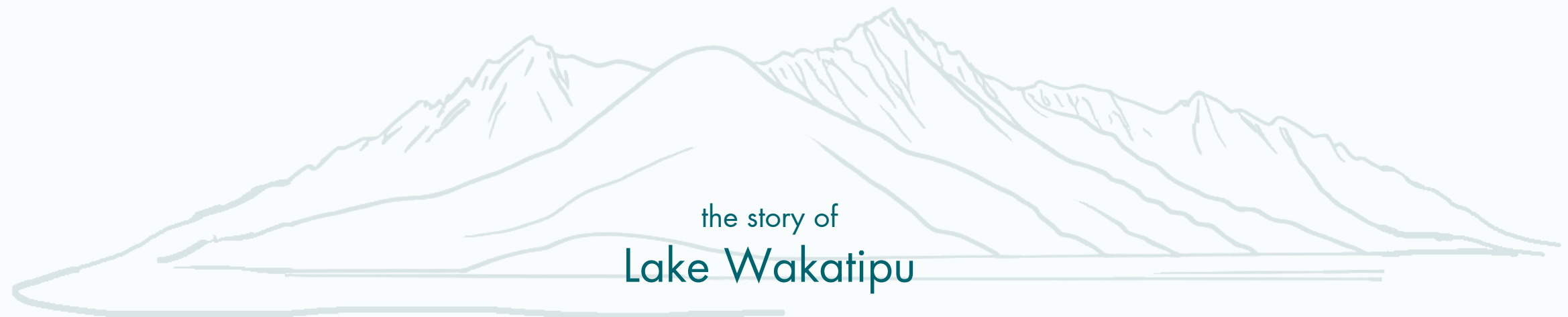
<b>Crème Brule Cheesecake</b> □	18
Rhubarb Sorbet, Kumara Crisp	
<b>Autumn Forest</b>	18
Chocolate & Chestnut Mont Blanc, Hazelnut Chocolate Ice Cream, Red Date Compote	
<b>Fruit Pavlova</b>	18
Trio of Pavlova (Passion Fruit, Berry & Vanilla), Lime Sorbet, Brunoised Spring Fruit, Whipped Cream	
<b>Vanilla Panna Cotta</b>	18
Cinnamon Poached Pear, Crème Fraiche, Lemon Ice Cream, Caramelized Walnuts	
<b>Whitestone Cheese Plate</b>	30
Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruits, Nuts & Honey	
<i>Options: 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 Option Available △ | Dairy Friendly ●  
Dairy Friendly Option Available ○ | Gluten Friendly ■ | Gluten Friendly Option Available □



WAKATIPU GRILL



the story of  
**Lake Wakatipu**

Featuring a distinctive 'S' shape, the legend tells the creation of Lake Wakatipu with the forbidden romance between the young warrior Matakauri and Manata, a beautiful daughter of a Māori chief.

One evening, Matau - a cruel taniwha (giant) - kidnapped Manata and hid her in his mountain lair. Manata's father was so distraught, he declared that any warrior that was able to rescue her, could have her hand in marriage.

Matakauri accepted the challenge, figuring that this was the only way to prove his love to Manata. He however knew that the next time the warm wind blew from the north-west, the taniwha would be put to sleep.

When the wind blew, and the taniwha lay sleeping, Matakauri attempted to rescue the chief's daughter. Matakauri discovered that the magical rope made from a two-headed dog that tied Manata to the taniwha could not be cut.

In her despair, Manata sobbed. When her tears fell on the rope, it dissolved and she was able to break free. The couple fled and were married as promised by Matau's father.

After the wedding, Matakauri decided to rid of the taniwha once and for all. He waited again for the warm north-west wind to blow, when the giant was asleep.

Matakauri set fire to Matau to ensure he would never steal Manata again. The taniwha's body melted, creating a deep gouge in the earth which filled with melted ice and snow.

The large 'S' shaped lake left in his place forms Lake Wakatipu, which translates as the 'hollow of the sleeping giant'.

People say that the only part of Matau's body that didn't burn was his heart, which still beats in the lake, creating the mysterious, rhythmic 20cm rise and fall of it's the lakes waters. Scientific explanation names this phenomenon a seiche – a standing wave that passes by every 27 minutes which causes the water level to rise and fall by 20cm, triggered by wind and atmospheric changes.