



WAKATIPU GRILL

We Think Local. We Cook Seasonal.

starters

Baked Ciabatta ▲ □ ○ 13
Nutty Brown Butter, Dukkah

Bouillabaisse □ 27
Squid, Prawns, Mussels, Clams, White Fish,
Toasted Sourdough, Sauce Rouille

Textures of Mushroom △ □ 29
Mushroom Pâté, Marinated Mushrooms,
Tempura Oyster Mushrooms, Edamame, Crostini

Roasted Cauliflower ▲ ○ 25
Cauliflower Puree, Tahini Dressing, Crispy Outer Leaves

Grilled Octopus ○ 34
Curry Leaf Coconut Cream Sauce, Smoked Yogurt, Onion Jam,
Pickled Onion

Southland Venison Ribs 35
Grilled Venison, Feijoa Glaze, Miso Kumara Puree, Furikake

mains

Pan Seared Mt Cook Alpine Salmon □ ○ 47
Avocado, Pumpkin, Edamame, Orange, Sprout,
Dill & Fennel Salsa

Pumpkin Risotto ▲ □ ○ 36
Maple Glazed Pumpkin, Feta Cream, Toasted Pumpkin Seed

Parmesan Gnocchi △ 36
Ricotta, Marinated Cherry Tomatoes, Courgette, Sage Butter,
Parmesan

Venison Burger 36
Challah Burger Bun, WG Relish, Totara Cheese, Onion Jam,
Steak Fries

from the grill

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

Savannah Eye Fillet 200g 51

Lake Ohau Rump 200g 43

Silver Fern Ribeye 300g 59

Lumina Lamb Rump 250g 43

Savannah T-Bone 500g 69

Catch of the Day Served with Beurre Blanc POA

to share

Silere Lamb Shoulder □ 125
Confit Tomato Puree, Balsamic Onion Jam, Red Wine Jus

Slow Cooked Beef Cheek 60
Horseradish Puree, Wild Onions, Red Wine Jus

Roasted Half Bostock Chicken □ 54
Honey Mustard Glaze, Kale, Pickling Onions

sauces

Red Wine Jus □ ○ 4
Green Peppercorn Sauce □
Béarnaise □ **Danish Blue Cheese Sauce** □
Mushroom Sauce □ **Spiced Mediterranean Butter** □

ingredient of the month: brussel sprouts

Brussel Sprouts □ ○ 26
Charred Brussels, Criollo Sausage, Szechuan Pepper Oil,
Tamarind Cream, Chickpea Crumble
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

sides

Truffle Mashed Potato △ □ 14

Caesar Salad □ ○ 16
Baby Cos, Anchovies, Parmesan, Croutons

Steamed Broccoli △ ○ 16
Garlic Butter, Toasted Almonds

Roasted Carrot △ □ ○ 16
Paprika Hummus, Dukkah

Mac & Cheese △ 14
3 Cheese Sauce, Parmesan Panko

Wakatipu Grill House Salad ▲ □ ○ 15
Mesclun, Tomato, Carrots, Red Onion, Lemon Dressing

Courgette Salad ▲ □ ○ 16
Grilled Courgette, Sundried Tomato, Goat Cheese

Agria Fries △ ○ 14
Add Truffle Oil, Parmesan +3

desserts

Crème Brule Cheesecake □ 19
Rhubarb and Strawberry Sorbet, Kumara Crisps,
Blueberry Sauce

Autumn Forest 19
Chestnut Mascarpone Cream, Cocoa Almond Gateaux,
Red Wine & Date Compote

Fruit Pavlova 20
Trio of Pavlova (Passion Fruit, Berry & Vanilla), Autumn Fruit,
Whipped Cream

Vanilla Panna Cotta 19
Cinnamon Poached Pear, Crème Fraiche, Lemon Ice Cream,
Sugared Walnuts

Whitestone Cheese Plate △ □ 32
Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruits,
Nuts & Honey
*Options: Chef's Brie, Windsor Blue, Farm House Cheddar,
Aged Airedale, Livingston Gold, Moeraki Bay Blue*

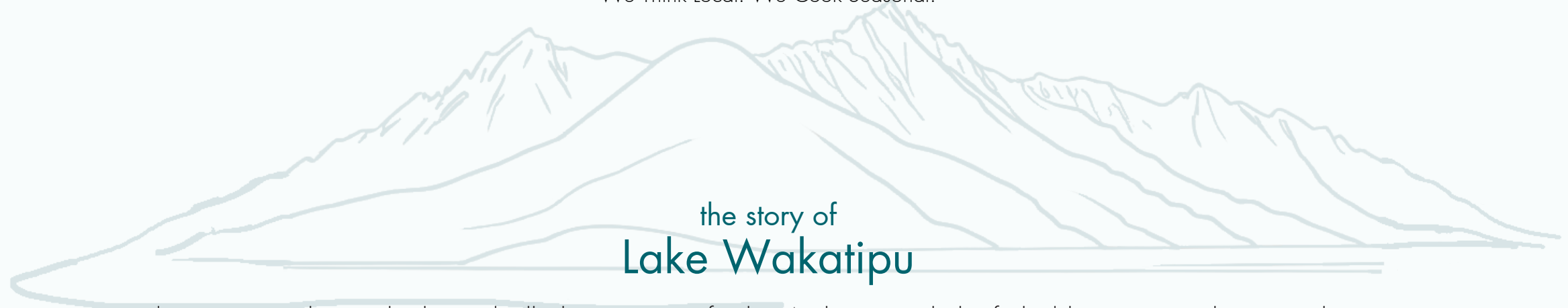
Please inform our team about any dietary requirements.
Whilst every effort will be made, we cannot guarantee that any item can be
completely free of allergen

Vegetarian △ | Vegan Option Available ▲
Dairy Friendly Option Available ○ | Gluten Friendly Option Available □



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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.