

sharing lunch menu

available 12pm to 3pm

\$55 per person (minimum 2 people)

to start

Baked Ciabatta ▲ □○

Olive Oil, Balsamic, Dukkah

choice of entrée

Grilled Octopus ○

Smoked Yoghurt, Onion Jam

or

Brussel Sprouts □○

Charred Brussels, Criollo Sausage, Szechuan Pepper Oil,
Tamarind Cream, Chickpea Crumble

choice of main

Slow Cooked Beef Cheek

Horseradish Puree, Wild Onions, Red Wine Jus

or

Grilled Bostock Half Chicken □

Honey Mustard Glaze, Kale, Pickling Onions

Includes to share:

Roasted Rosemary Potatoes ▲ □○

Courgette Salad Sundried Tomato & Goat Cheese ▲ □○

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 □

2% surcharge for Credit Card and Paywave transactions.

15% surcharge on Public Holidays

sharing plates

available from 10:30am

Baked Ciabatta ○□▲	13
Nutty Brown Butter, Dukkah	
Pork Crackling ○■	14
Magic Salt, Malt vinegar	
Totary Cheese Bites ▲	18
Chilli Jam, Aioli	
Chicken Bites ○	26
Wakatipu Grill House-made Hot Sauce, Aioli	
Cauliflower Bites ▲	23
Wakatipu Grill 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 ○▲	14
Add Truffle Oil, Parmesan +3	
House Salad ●■▲△	15
Mesclun, Tomato, Carrots, Red Onion, Lemon Dressing	

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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
Cruditites , Hummus, Tzatziki, Antipasti Vegetables, Chipotle Falafel Bites, Olives, Halloumi
- Whitestone Cheese Platter** □ 52
Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruit, Nuts & Honey.
Choice of: Chef's Brie, Windsor Blue, Farm House Cheddar, Aged Airedale, Livingston Gold, Moeraki Bay Blue

mains

- Lake Ohau Wagyu Burger** □○ 36
Lake Ohau Beef, Onion Jam, BBQ Sauce, Cheese, Aioli, Tomato, Lettuce. Served with Agria Fries
- Club Sandwich** □○ 34
Bacon, Fried Egg, Chicken, Tomato, Lettuce.
Served with Agria Fries
- Caesar Salad** □○ 25
Baby Cos, Anchovies, Parmesan, Croutons, Boiled Egg, Crispy Bacon

desserts

- Fruit Pavlova** 20
Trio of Pavlova (Passion Fruit, Berry & Vanilla), Brunoised Autumn Fruit, Whipped Cream
- Vanilla Panna Cotta** 19
Cinnamon Poached Pear, Crème Fraiche, Lemon Ice Cream, Sugared Walnuts