



WAKATIPU GRILL
We Think Local. We Cook Seasonal.

table d'hôte pricing

2 course set menu	85
One option for all guests from either entrées & mains or mains & desserts	
3 course set menu	95
One option for all guests from entrées, mains & desserts	
2 course alternate drop	100
Organizer chooses two options from either entrées & mains or mains & desserts. Meals will be dropped alternating by seat.	
3 course alternate drop	110
Organizer chooses two options from entrées, mains & desserts. Meals will be dropped alternating by seat	
2 course choice	100
Up to 20 people Guests can choose from the menu on the evening or preordered from either entrées & mains or mains & desserts	
3 course choice	110
Up to 20 people Guests can choose from the menu on the evening or preordered from entrées, mains & desserts	



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table d'hôte menu

entrées

Roasted Cauliflower ▲▲□○

Cauliflower Puree, Tahini Dressing, Crispy Outer Leaves

Chilli Garlic Prawns □○

White Bean Purée, Sourdough Bread, Curry Leaves, Chilli Oil

Charred Cabbage □○

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

mains

Pan Seared Mt. Cook Alpine Salmon □

Carrot Purée, Puy Lentil Salad, Pine Nut & Chive Oil, Garden Ash

Lake Ohau Beef Rump □○

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

Bostock Chicken Breast

Honey Mustard Glaze, Kale, Pickled Onions

Pumpkin Risotto ▲▲□○

Maple Glazed Pumpkin, Feta, Toasted Pumpkin Seeds

desserts

Orange Crème Brule ▲□

Campari Granita, Blood Orange Meringue

Black Forest ▲

Raspberry Tuille, Pistachio Cream, Pistachio Crumble