



WAKATIPU GRILL

starters

Bouillabaisse □	25
Squid, Prawns, Mussels, Clams, Toasted Sour Dough, Sauce Rouille	
Spiced Prawns ■○	26
Coconut Emulsion, Freekeh, Orange Segments, Crispy Curry Leaves	
Roasted Cauliflower ■●▲△	
Cauliflower puree, Tahini Dressing, Crispy Outer Leaves	
Oxtail Croquette ●	26
Romesco Sauce, Pickled Onions	
Paua Raviolo □	30
Leek Cream, Watercress, Chive Oil, Crispy Leek	
Pork Terrine ■○	24
Cornichons, Mustard, Horseradish Puree, Toasted Baguette, Pinot Noir Jelly	
Textures of Beetroot △	25
Beetroot Puree, Roasted Beets, Goat Cheese Mousse, Beets Chips, Balsamic Reduction, Rocket	

ingredient of the month: asparagus

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

Nevis Asparagus ▲	26
Succatosh, Sauce Gibbriche, and Sumac	

from the grill

Accompanied with Confit tomato puree, Balsamic Onion Jam, and your choice of sauce

Savannah Eye Fillet 200g	48
Lake Ohau Rump 200g	38
Savannah Ribeye 300g	56
Lumina Lamb Rump 250G	39
Savannah OP Beef Rib 500g	95
Lamb Shoulder	125
Catch of the day Served with Beurre Blanc	POA

sauces

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

mains

Confit Canter Valley Duck Leg	44
Orange & Carrot Puree, Broccolini, Crispy Polenta, Spiced Blueberry Jus	
Mushroom Risotto □○▲	34
Tempura Remarkable Funghi Mushroom, Pecorino, Spinach	
Vegetables Pithvier ▲	34
Silver Beet, Carrot, Parsnip, Mushroom, Quinoa, Turmeric Coconut Sauce	
Pan Seared Mt Cook Alpine Salmon ■○	46
Avocado, Pumpkin, Edamame, Orange, Sprout, Dill & Fennel Salsa	
Slow Cook Beef Cheek □	45
Wasabi Mash, Sauteed Green Beans, Kimchi, Sichuan Pepper Jus, Wild Onions	
Bostock Chicken Breast □	43
Chorizo Stuffing, Jerusalem Artichoke, Yams, Kale, Parisian Gnocchi, Chicken Jus	

sides

Truffle Mashed Potato ■▲	14
Caesar Salad , Baby Cos, Anchovies, Parmesan, Croutons	14
Roasted Kumara , Seeded Pesto ■○▲	14
Steamed Broccoli , Garlic Butter, Toasted Almonds ■○▲	14
Roasted Carrot , Paprika Hummus, Dukkah ■○▲	14
Mac & Cheese , 3 Cheese Sauce, Parmesan Panko ▲	14
Grilled Asparagus , Shaved Parmesan ■○▲	16
Wakatipu Grill House Salad , Mesclun, Tomato, Carrots, Red Onion, Lemon Dressing ■●▲△	14
Agria Fries , Truffle Oil, Parmesan ▲○	12

desserts

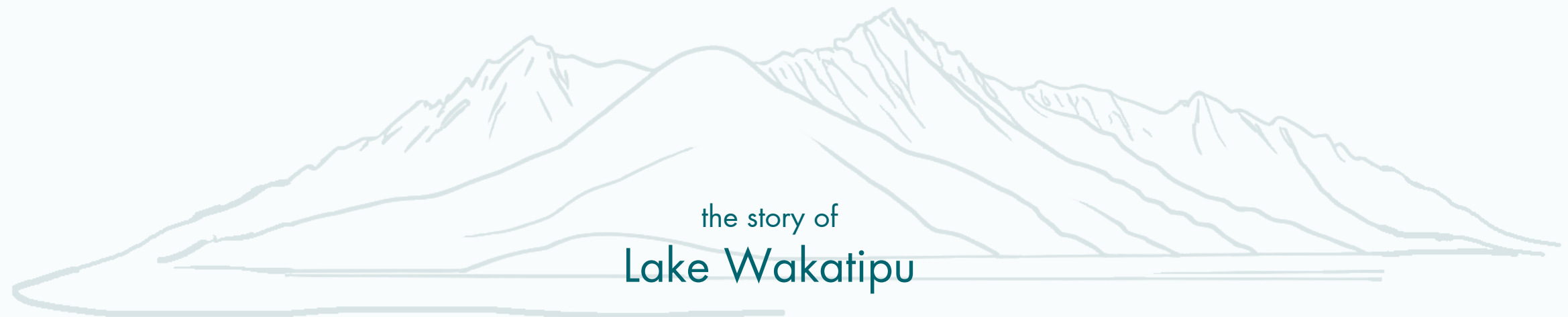
Earl Grey Brule	18
White Chocolate Biscotti, Mihiwaka Clover Honey Ice Cream	
Warm Dark Chocolate Cake	18
Green Tea Ganache, Mint Mousse, Grapefruit Puree	
Fruit Pavlova	18
Trio of Pavlova (Passion fruit, Berry & Vanilla), Lemon & Orange Sorbet, Brunoise of Spring Fruits, Whipped Cream	
Pistachio & Raspberry Cheesecake	18
Mixed Berry Ice Cream, Cocoa Cookie & Sponge, Elderflower Jelly, Matcha	
Whitestone Cheese Plate	27
Choice of Three Cheeses, Crackers, Quince Paste, Dried Fruits, Nuts & Honey	
<i>Options : Chef's Brie, Windsor Blue, Farm House Cheddar, Aged Airdale, Livingston Gold, Moeraki Bay Blue Cheese</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 △ | 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.