# WAKATIPU GRILL

We think locally. We cook seasonally.

## Entrées

**Home Baked Ciabatta** V, Vegan — **10**
Served with balsamic vinegar, olive oil and dukkah

**Gazpacho** Vegan — **18**
Tomato, cucumber, chilli, coriander, capsicum and basil

**Caesar Salad** (GF), (DF) — **24.5**
Charred baby cos, crispy pancetta, toasted baguette, anchovies, parmesan and soft boiled egg

**Potato & Chickpea Croquette** — **19**
Served with tamarind sauce and tomato salsa

**Watermelon & Feta Salad** (Vegan), V, GF — **22**
Cherry tomatoes, red onion, cucumber, mint, coriander, sumac, lemon

**Pork Belly** GF, DF — **23**
Truffle white bean purée, mushroom XO sauce, apple, crackling

**Spiced Lamb Ribs** GF, DF — **24**
Smoked paprika hummus, mint gel, toasted almonds

**Ceviche** (GF), DF — **23**
Mango, sweet corn, red onion, fresh chilli, crispy rice crackers

**Crispy Beef Cheeks** (GF), DF — **24**
Papaya, carrot and tomato slaw, peanuts, chilli, coriander, Sriracha aioli

**Zamora Charcuterie Platter** Serves Two (GF) — **45**
Zamora cured meats, selection of breads, Whitestone brie, antipasti vegetables, chutney, olives, hummus

Vegetarian—V, Gluten Friendly Option Available—(GF), Gluten Friendly—GF,
Dairy Free Option Available—(DF), Dairy Free —DF, Vegan Option Available—(Vegan), Vegan

*Please inform our team if you have any allergies or dietary requirements. Whilst every effort will be made, we are unable to guarantee that any item can be completely free of any allergens.*

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## Mains

**Pappardelle** V — **30**
Chilli garlic oil, green peas, charred onion, grilled courgette, green beans

**Miso Glazed Eggplant** Vegan, (GF) — **30**
Kumara & horopito gnocchi, marinated cherry tomatoes, tomato purée, toasted cashews

**Bostock Roasted Chicken** (GF), (DF) — **33**
Pearl barley, cherries, apricots, spring carrots, homemade BBQ glaze

**Market Fish** GF, DF — **38**
Poached in a coconut broth, served with cauliflower rice, pineapple salsa, chimichurri

**Smoked Venison Ribs** (GF), (DF) — **39**
Apple and fennel slaw, pommes dauphine, crushed hazelnuts, red wine jus

**Merino Lamb Shoulder** 1-1.3kg Serves 2-4 (GF), (DF) — **POA**
Balsamic glaze, broccolini with lemon olive oil, roasted gourmet potatoes, red wine jus

## From the Grill

**All steaks are accompanied with confit tomato purée, balsamic onion jam and your choice of sauce**

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| **Wakanui Flank 200g** | **34** |
| **Pure New Zealand 1st Class Lamb Rump** | **38** |
| **Savannah Eye Fillet 200g** | **46** |
| **Silver Fern Reserve Ribeye 300g** | **49** |
| **Chef's Cut of the Day** | **POA** |

## Sides

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| **Agria Fries,** truffle oil, parmesan (DF) | **12** |
| **Wakatipu Grill House Salad** GF, Vegan | **12** |
| **Maple Glazed Carrots,** toasted pecans GF, V, (DF) | **12** |
| **Steamed Broccoli,** lemon olive oil, crispy garlic GF, V, (DF) | **12** |
| **Roasted Gourmet Potatoes** GF, Vegan | **12** |
| **Roasted Cauliflower Salad,** hazelnuts, sumac, parsley GF, Vegan | **12** |
| **Couscous Salad,** feta, sundried tomatoes, olives, walnuts | **12** |

## Sauces

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| **Red Wine Jus** GF, DF | **4** |
| **Green Peppercorn Sauce** GF, (V) | **4** |
| **Mushroom Sauce** GF, (V) | **4** |
| **Chimichurri** GF, Vegan | **4** |
| **Spiced Butter** GF , V | **4** |
| **Prune & Blue Cheese Sauce** GF , V | **4** |

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