



WAKATIPU GRILL

Table d'Hôte Group Menu

Two Courses \$85 | Three Courses \$95
Minimum 12 guests. 48 hours notice required

Entrées

Cream of Roasted Parsnip

Beurre noisette, toasted hazelnuts, crispy pancetta

Cauliflower Bites Vegan

Wakatipu Grill's house-made hot sauce, kimchi slaw, hummus

Pork Belly GF, DF

Truffle white bean purée, mushroom XO sauce, apple, crackling

Mains

Bostock Roasted Chicken (GF), (DF)

Spiced kumara purée, quinoa, kale, charred yams, homemade BBQ glaze

Cut of the Day

Accompanied with celeriac purée, balsamic onion jam, roasted potatoes and house-made BBQ sauce

Market Fish GF

Tarragon mash and mango chutney

Pappardelle v

Baby spinach, sundried tomatoes, alfredo sauce, olive oil and pine nuts

Desserts

Gingerbread Spiced Crème Brûlée v, (GF)

Peanut butter crumble, mango sorbet

Basque Cheesecake

Fig compote, crystalised nuts, berry sorbet

Whitestone Cheese Platter

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