



# WAKATIPU GRILL

We Think Local. We Cook Seasonal.

## Desserts

<b>Gingerbread Spiced Crème Brûlée</b> V, (GF)	17
Peanut butter crumble, mango sorbet	
<b>Valrhona Chocolate Fondant</b>	17
Spiced orange, orange sorbet	
<b>Poached Pear</b> V, GF, (DF)	17
Red wine, spiced crumb, goats cheese, chocolate granola, roasted white chocolate ice-cream	
<b>Basque Cheesecake</b>	17
Fig compote, crystalised nuts, berry sorbet	
<b>Whitestone Cheese Selection</b> (GF)	25
Assortment of three cheeses served with crackers, quince paste, dried fruit, nuts and honey	
<i>Please ask your waiter for today's cheese selection</i>	

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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## Dessert Wine & Digestifs

	<b>Glass 60ml</b>	<b>Bottle</b>
2015 Valli Late Harvest Riesling (750 ml)	12	130
2014 Wild Earth Lake Harvest (375 ml)	14	46

## Port

**60ml**

Penfolds Father	12
Penfolds Grandfather	30
Penfolds Great Grandfather	79

## Cognac & Armagnac

**30ml**

Martell V.S	11
Martell VSOP	24
Martell Cordon Bleu	40
Martell XO	42
Hennessy XO	42
Hennessy Paradis	90
Hennessy Richard	188