



WAKATIPU GRILL

We think locally. We cook seasonally

BAKED DELIGHT

Ciabatta bread, dukkha, extra virgin olive oil, balsamic **12**

Baked delight of the day with house made butter **12**

ENTRÉES

Confit chicken leg, roast chicken mousse, garlic chips, crispy shallots, rosemary, watercress and orange salad **23 GF**

Pegasus Bay Riesling — \$16 glass

Fijian style ceviche, coconut, chili and lime, toasted coconut, pursed watermelon and cucumber, ginger gel, puffed wasabi wild rice **25 GF, DF**

Cool Pit Sauvignon Blanc— \$15.50 glass

Seared Scallops, crayfish emulsion, smoked eel rillettes, pickled green strawberries, shellfish crumb **28 GF**

Church road "McDonald Series" Chardonnay— \$16 glass

Buffalo cauliflower, buckwheat, apple curried emulsion **21 Vegan**

Domain Road Riesling — \$16.50 glass

Wakatipu Grill pasta of the day **E/M 21/30 , v**

Please ask your server for wine recommendation

Glazed Wagyu short rib, mole sauce, pickled shallot, guacamole **22 GF, DF**

Terra Sancta "Mysterious Diggings" Pinot Gris— \$15 glass

Coriander and orange marinated Wagyu Flank, guacamole, pico de gallo, quail egg, taco **24 DF**

Mount Michael Pinot Gris— \$16.50 glass

INGREDIENT OF THE MONTH

December: Avocado

Speak to your waiter about our delicious Ingredient of the Month 3 course menu, wonderfully crafted by Grant Rothwell. (#grantrothwell)

Avocados are a fruit, much loved for their creamy texture and taste. Avos are full of healthy monounsaturated fats. Healthy fats helps us to control our appetite by releasing hormones into the intestine that signal fullness.

MAINS

Free range chicken breast stuffed with confit garlic, sage and lemon, freekah, broccolini, almond baby carrots, oyster mushroom, jus gras **40**

Pegasus Bay Merlot Cabernet— \$19 glass

Seared market fish, blue nose cheek, puffed roasted cauliflower and puree, macadamia, pickled blueberries, smoked fish fumet, dill oil, crispy curry leaves **40 GF**

Gibbston Valley 'China Terrace' Chardonnay— \$18 glass

Garlic lemon crusted Pork tenderloin, avocado, pea and broad beans, sage, pickled grapes, char siu pork jowl, charred peach **39**

Domain Road Pinot Noir— \$17 glass

Marinated celeriac wrapped in smoked aubergine, artichoke, new potatoes, cashew nut, white bean hummus, herb dressing **36 V, Vegan, GF, DF**

Two Paddock 'Picnic' Pinot Noir— \$19 glass

Duck breast glazed in honey and soy, wild thyme and mustard, carrot and ginger puree, duck leg and liver, pistachio sausage, crispy Gruyere croquette **43**

Wild Earth Pinot Noir— \$20 glass

Provenance roasted lamb rump and belly, lamb fat, garlic and feta aubergine, confit tomato puree, smoked olive, tomato salsa, crispy basil **45 DF**

Peregrine Pinot Noir— \$23 glass

200g Canterbury Angus eye fillet, blue cheese ravioli, charred courgette, marinated heirloom cherry tomato, caramelized onion puree, crispy shank **47**

Vasse Felix 'Filius' Cabernet Sauvignon— \$15.50 glass

300g Aged Wakanui rib-eye, pomme Lyonnaise, black garlic, baby carrot, confit parsnip **49 GF, DF**

Church Road 'McDonald Series' Syrah— \$16 glass

Chef's cut of the week for two **POA**

Please ask your server for wine recommendation

SAUCES

Schezwan pepper sauce
Black garlic and balsamic jus
Garlic and herb butter
Danish blue cheese and truffle

SIDES

Agria fries, truffle oil, parmesan, aioli **9**
Wakatipu Grill house salad **9**
Seasonal salad **9**
Omarau organic vegetables of the day **12**

DESSERTS

Rich chocolate fondant, roasted white chocolate and macadamia ice cream, rum dulce de leche **18**

Plum brulee citrus shortbread and black cardamom ice cream **17 GF**

Chocolate fudge and beetroot cake, salted caramel and chocolate ganache, cherry gel,

matcha and mint moss **18**

Braeburn apple, mousse, granny smith compote, spiced crumble and apple granite **18 GF**

Avocado and lime cheesecake, raspberry sorbet, pistachio crumb, mint gel **18**

Spiced kumara and coconut Sago, orange gel, candied cashew nut, cherry jelly, tuile dentelle, coconut sortbet **18 V, Vegan, DF**

Vegetarian (V), Gluten Free (GF), Dairy Free (DF), Vegan (Vegan) Wine recommendation per course