



WAKATIPU GRILL

2020 CHRISTMAS DAY DINNER MENU

Warm ciabatta bread served with brown butter

ENTRÉE

Curried Akaroa Salmon with saffron, fennel
& orange salad, toasted focaccia and spiced
crushed avocado

FROM THE SEA

Pan seared market fish, heirloom tomatoes,
smoked mussel mousse, dukkha, watercress

FROM THE LAND

Turkey breast, stuffing, pigs in a blanket,
apricot chutney, baby carrots, broccolini

PALETTE CLEANSER

Passionfruit sorbet & ginger ale

DESSERT PLATTER TO SHARE

Christmas pudding, mixed berries pavlovas and
spiced frozen parfait

Tea & Coffee



WAKATIPU GRILL

2020 CHRISTMAS DAY DINNER MENU VEGETARIAN

Warm ciabatta bread served with brown butter

First Course

Spiced crushed avocado with saffron, fennel & orange salad, puffed grains, toasted focaccia

Second Course

Spiced lentil croquette, beetroot hummus, marinated cherries

Third Course

Roasted half eggplant, tzatziki dressing, tomato salsa, garlic crumb

Fourth Course

Tomato risotto, toasted tempeh, marinated heirloom tomatoes, watercress, toasted cashews

Dessert Platter to share

Christmas pudding, mixed berries pavlovas and spiced frozen parfait

Tea & Coffee