

WAKANUI Spring Lamb Chop*Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over Binchotan charcoal***10****STARTERS****Kikorangi Blue Cheese Caesar Salad***Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, kurobuta bacon***22****WAKANUI Salad***Mixed greens, quail egg, french bean, baby potato, purple onion, Italian white wine vinaigrette***18****French Onion Soup***Beef consommé, thyme, cheese crouton***14****Boston Lobster Bisque***Lobster meat, herb foam, cheese crouton***28****Hokkaido Crab Chowder***Carrot, celery, clam broth***18****Char-grilled Eel with Foie Gras***Lily purée, radish, shiso leaves, sanshō, beetroot foam***30****Octopus Terrine***Land caviar, tofu mayo, kombu seaweed dashi jelly, ice plant, nasturtium***30****Pan Seared Hokkaido Scallop with Crispy Prosciutto***Black lentils, smoked bacon, tomato capers sauce***32****Char-grilled Octopus***Tomato, jalapeño, calamansi, smoked paprika***28****Freshly Shucked Washington Oyster***Red wine vinaigrette, lemon, tabasco***6pcs 36 / 12pcs 69****Soy Sauce Braised Duck Breast***Caramelized baby carrot, black garlic sauce, butternut squash purée, daikon radish cress***30****BINCHOTAN CHAR-GRILLED****WAKANUI Premium Burger***NZ beef patty, lettuce, tomato, pickle, onion, kiwi jam and mayonnaise served with fresh watercress
Hand cut potato wedges to be served on the side (+4 for truffle oil)***28****Premium Steak Sandwich***Ocean beef ribeye, brioche, wholegrain mustard mayonnaise***38****Ocean Roast Beef 150g***Served with fresh watercress and red wine gravy
Choice of sides: mashed potato or hand cut potato wedges (+4 for truffle oil)***54****Canterbury Grass-fed Fillet 150g***Served with fresh watercress and WAKANUI sauce
Choice of sides: mashed potato or hand cut potato wedges (+4 for truffle oil)***49****Kagoshima A5 Wagyu Dice Steak***Served with seasonal vegetable, wasabi and salt from Christmas Island***100g 112 / 150g 168****WAKANUI Spring Lamb Half Rack***Served with fresh watercress and WAKANUI sauce
Choice of sides: mashed potato or hand cut potato wedges (+4 for truffle oil)***55****FISH****Hot Smoked Salmon (3 pcs)***Green tomatoes, green chilli, lemon balm, beetroot***39****Catch of the Day***A chef creation of wild caught white fish***39**

PRIX FIXE MENU

STARTER

Chef's Appetizer

Mushroom Soup

CHOICE OF ONE MAIN

WAKANUI Premium Burger 52

NZ beef patty, lettuce, tomatoes, pickles, onion, kiwi jam and mayonnaise served with fresh watercress and hand cut potato wedges

Premium Steak Sandwich 55

Ocean beef ribeye, brioche, wholegrain mustard mayonnaise

WAKANUI Spring Lamb Half Rack 69

*Served with fresh watercress and WAKANUI sauce
Choice of sides: mashed potato or hand cut potato wedges*

Canterbury Grass-fed Fillet 65

*Served with fresh watercress and WAKANUI sauce
Choice of sides: mashed potato or hand cut potato wedges*

Kagoshima A5 Wagyu Diced Steak

Served with seasonal vegetables, wasabi and salt from Christmas Island

100g 126

150g 182

Ocean Roast Beef 150g 62

*Served with fresh watercress and red wine gravy
Choice of sides: mashed potato or hand cut potato wedges*

Hot Smoked Salmon (3 pcs) 52

Green tomatoes, green chilli, lemon balm, beetroot

Catch of the Day 52

A chef creation of wild caught white fish

DESSERT

Hokey Pokey Ice Cream

Homemade vanilla ice cream with honeycomb toffee

OR

Chef's Dessert



ENJOY A GLASS OF WINE +13

RED

*Rimapere Pinot Noir
Vietto Barbera d'Asti "Tre Vigne"
Chateau Smith Cabernet Sauvignon*

WHITE

*Trimbach Classic Riesling
Castello Di Monsanto "Fabrizio Bianchi" Chardonnay
Craggy Range Sauvignon Blanc "Te Muna Road Vineyard"*