

WAKANUI Spring Lamb Chop (1 pc)**10***Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over Binchotan charcoal***STARTERS****Kikorangi Blue Cheese Caesar Salad****22***Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, Kurobuta bacon***WAKANUI Green Salad****18***Seasonal greens, cauliflower, yellow beetroot, beetroot cress, artichoke, rhubarb, onion, mustard, red wine vinegar***Greek Salad****22***Seasonal greens, tomato, Japanese cucumber, red onion, feta cheese, green bell pepper, oregano dressing***New Zealand Mussels Chowder****16***Carrot, celery, clam broth***Steamed New Zealand Green Lip Mussels****(Regular) 22 / (Large) 36***White wine, Thai basil, lemongrass, cardamom***Char-grilled Unagi with Foie Gras****30***Lily purée, radish, shiso leaves, sanshō, beetroot foam***Grilled Spanish Mackerel****28***Saikyo miso, yellow mustard, sea urchin, girolle mushroom, chrysanthemum***Kobujime Red Snapper Carpaccio****26***Calamansi, mizuna cress, walnut, orange juice, calamansi vinegar, apricot, kombu seaweed***Freshly Shucked Oyster (3 pcs)****28***Ikura, bitter orange jelly, lemon balm***Pan Seared Hokkaido Scallop with Crispy Prosciutto****32***Black lentils, smoked bacon, cauliflower purée, tomato caper sauce***Beetroot Cured Salmon****28***Celery, Japanese cucumber, sour cream, blood orange, beetroot tuile, ginger beetroot, dill***Char-grilled Australian Octopus****26***Tomato, jalapeño, calamansi, smoked paprika***BINCHOTAN CHAR-GRILLED****WAKANUI Premium Burger****28***NZ beef patty, lettuce, tomatoes, pickles, onion, kiwi jam and mayonnaise served with freshly sliced watercress
Hand cut potato wedges served on the side (+4 for truffle oil)***Ocean Roast Beef 150g****42***Served with freshly sliced watercress and red wine gravy
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Canterbury Grass-fed Fillet 150g****46***Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Kagoshima A5 Wagyu Dice Steak****52***Served with seasonal vegetables, wasabi and salt from Christmas Island***WAKANUI Spring Lamb Half Rack****49***Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***MAINS****Lamb Chop Milanese****42***Japanese panko, parmesan cheese, paprika powder, chopped parsley, served with freshly sliced watercress
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Hot Smoked Salmon (3 pcs)****39***Green tomato, green chilli, lemon balm, beetroot***Catch of the Day****39***Chef's Creation of wild caught white fish airflown from New Zealand*

PRIX FIXE MENU

CHOICE OF ONE STARTER

Kikorangi Blue Cheese Caesar Salad

Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, Kurobuta bacon

WAKANUI Spring Lamb Chop

Beetroot Cured Salmon

Celery, Japanese cucumber, sour cream, blood orange, beetroot tuile, ginger beetroot, dill

Pan Seared Hokkaido Scallop with Crispy Prosciutto

Black lentils, smoked bacon, cauliflower purée, tomato caper sauce

Chef's Appetizer

Soup of the Day

CHOICE OF ONE MAIN

WAKANUI Premium Burger 52

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

WAKANUI Spring Lamb Half Rack 62

*Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges*

Canterbury Grass-fed Fillet 69

*Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges*

Kagoshima A5 Wagyu Dice Steak 72

Served with seasonal vegetables, wasabi and salt from Christmas Island

Ocean Roast Beef 150g 62

*Served with freshly sliced watercress and red wine gravy
Choice of sides: mashed, roasted potato or hand cut potato wedges*

Hot Smoked Salmon (3 pcs) 59

Green tomato, green chilli, lemon balm, beetroot

Catch of the Day 59

Chef's creation of wild caught white fish airflown from New Zealand

CHOICE OF ONE DESSERT

Hokey Pokey Ice Cream

Pavlova

Panna Cotta

Chef's Dessert

CHOICE OF COFFEE OR TEA