

<b>WAKANUI Spring Lamb Chop</b> <i>Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over Binchotan charcoal</i>	<b>10</b>
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## STARTERS

<b>Kikorangi Blue Cheese Caesar Salad</b> <i>Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, kurobuta bacon</i>	<b>22</b>
<b>WAKANUI Salad</b> <i>Bluefin tuna, mixed greens, quail egg, french bean, baby potato, purple onion, Italian white wine vinaigrette</i>	<b>24</b>
<b>Hokkaido Snow Crab and Jerusalem Artichoke</b> <i>Uni, roasted burdock purée, wasabi oil, lime mayonnaise, fresh Hokkaido cheese</i>	<b>28</b>
<b>New Zealand Mussel Chowder</b> <i>Carrot, celery, clam broth</i>	<b>16</b>
<b>Steamed New Zealand Green Lip Mussels</b> <i>White wine, thai basil, lemongrass, cardamom</i>	<b>(Regular) 22 / (Large) 36</b>
<b>Char-grilled Eel with Foie Gras</b> <i>Lily purée, radish, shiso leaves, sanshō, beetroot foam</i>	<b>30</b>
<b>Garlic Prawn a la Basquaise</b> <i>Served with bread, cherry tomato, capsicum vinaigrette</i>	<b>28</b>
<b>Freshly Shucked Oyster Shooter (3 pcs)</b> <i>Ponzu sauce, cucumber, ikura</i>	<b>28</b>
<b>Pan Seared Hokkaido Scallop with Crispy Prosciutto</b> <i>Black lentils, smoked bacon, tomato capers sauce</i>	<b>32</b>
<b>Char-broiled Bluefin Tuna and Buckwheat Seed Salad</b> <i>Winter cabbage purée, bottarga, land caviar</i>	<b>32</b>
<b>Char-grilled Octopus</b> <i>Tomato, jalapeño, calamansi, smoked paprika</i>	<b>28</b>

## BINCHOTAN CHAR-GRILLED

<b>WAKANUI Premium Burger</b> <i>NZ beef patty, lettuce, tomato, pickle, onion, kiwi jam and mayonnaise served with freshly sliced watercress Hand cut potato wedges to be served on the side (+4 for truffle oil)</i>	<b>28</b>
<b>Ocean Roast Beef 150g</b> <i>Served with freshly sliced watercress and red wine gravy Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)</i>	<b>42</b>
<b>Canterbury Grass-fed Fillet 150g</b> <i>Served with freshly sliced watercress and WAKANUI sauce Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)</i>	<b>46</b>
<b>Kagoshima A5 Wagyu Dice Steak</b> <i>Served with seasonal vegetable, wasabi and salt from Christmas Island</i>	<b>55</b>
<b>WAKANUI Spring Lamb Half Rack</b> <i>Served with freshly sliced watercress and WAKANUI sauce Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)</i>	<b>49</b>

## MAINS

<b>Lamb Chop Milanese</b> <i>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)</i>	<b>42</b>
<b>Hot Smoked Salmon (3 pcs)</b> <i>Green tomatoes, green chilli, lemon balm, beetroot</i>	<b>39</b>
<b>Catch of the Day</b> <i>A chef creation of wild caught white fish</i>	<b>39</b>

# PRIX FIXE MENU

## STARTER

### **Mixed Green Salad**

*Quail egg, french bean, baby potato, purple onion, Italian white wine vinaigrette*

OR

### **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 65**

*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 Diced Steak 75**

*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 tomatoes, green chilli, lemon balm, beetroot*

### **Catch of the Day 59**

*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  
Viettio 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"*