

THE LEGEND OF LAKE WAKATIPU

Here we re-tell the Maori legend of how Lake Wakatipu was formed.

Manata and Matakauri, two star-crossed lovers, lived in a village at the base of the mountains. The couple were forbidden to marry as Manata was the daughter of the chief, and Matakauri was a commoner.

One night, a giant taniwha (a mythical water spirit) named Matau came into the village & captured Manata, carrying her away bound by a magical rope.

To rescue Manata, her distraught father challenged the young men of the village, offering her in marriage to whoever brought her home safely. The young men were afraid, but brave Matakauri, followed the nor-west wind to the taniwha's lair. He found Matau asleep, with Manata lashed next to him.



When Matakauri was unable to cut the enchanted ties, Manata begged him to go, fearing that the giant would wake up and kill him. Matakauri refused to leave her; but as Manata began to cry, the love in her tears dissolved her bonds, and they escaped.

Matakauri brought Manata back to the village, and the couple married as was the chief's promise. However, fearing that Matau might return, Matakauri went back to the mountains where the taniwha lived. He found the giant sleeping, lulled by the warm wind, and he set a great fire around him. The hot wind caused the flames to roar violently; the taniwha's body burned so long and so hot that a trough hundreds of metres deep and 75 kilometres long was created.

According to the legend, rain filled Lake Wakatipu rests in the trough formed by Matau's burning body, Glenorchy at his head, Kingston at his feet and Queenstown resting on his knee.

So the legend goes that his heart continues to beat under Pigeon Island causing level of the lake rise and fall rhythmically.

DIETARY NOTES

 vegetarian
 vegan available

please inform our team if you
have any allergies or dietary
requirements.

whilst every effort will be
made, we are unable to
guarantee that any item can
be completely free of
allergens.

AUTUMN



TO SHARE

grazing platter 68

antipasti of cured meats
local new zealand cheeses
pickled veggies
quince pasta
house chutney
crackers
flatbreads

seafood platter 60

stewart island beetroot cured
salmon
seafood chowder
marinated mussels
pickled clams
tartare sauce
salsa verde
grilled sourdough cibatta



SALADS

traditional caesar 26

soft boiled egg, grana padano
parmesan
add smoked chicken breast +8



autumn salad 24

baby spinach, pear, courgette,
candied walnuts, pickled red onion
and citronette



SMALL PLATES

marinated olives 17

lemon, confit garlic & grilled sourdough



polenta crumbed calamari 19

garlic aioli

free range pork belly 23

fennel, sweetcorn & spring onion slaw, soy,
shallot, chilli dressing and crispy crackling

roasted root vegetables 21

parsnip puree, pickled beets, whipped
goats cheese and Dukkah (vegetarian
friendly/ vegan on request



MAINS

from 6pm

250g southland beef ribeye 49

gratin potato, roasted parsnips, mushroom ketchup, charred baby onion and beef jus

market fish 44

butternut puree, pickled squash, charred leek, witloof, kale, rocket and crispy onion

confit canter valley duck leg 46

kumara mash, charred spring onion, and roasted beets

roasted spiced crown pumpkin 36

broccolini, whipped goats' cheese, pine nut and parsley gremolata, herb oil and toasted pumpkin seeds



SIDES

parmesan fries,
fresh parmesan 15

polenta chips
rosemary salt, garlic aioli 16

seasonal vegetables 17
roasted

SOMETHING SWEET

house made brownie 16
macerated cherries

classic creme brulee 16
pistachio biscotti

warm apple cake 15
cookies & vanilla bean ice cream

trio of sorbets 15
dehydrated fruits



affogato 16
hummingbird espresso & vanilla
bean ice cream

special coffees 16

WOODFIRED PIZZAS

crudo

prosciutto, buffalo mozzarella,
aged reggiano parmesan 36

margherita

mozzarella, vine tomato
pomodoro sauce,
cherry tomato 32
(add pepperoni 5)



lombardi

chorizo, fennel,
vine tomato pomodoro,
mozzarella,
grana padano parmesan 36

club classic

chicken, bacon, mushroom,
& basil pesto 34

garlic & rosemary

mozzarella, confit garlic
& rosemary 28



(add gluten free base 6)
(add mushrooms 5)