

Tititea pronounced “tee-tee-te-ä”

Maori named Mt Aspiring Tititea after a chief of the Waitaha tribe who were the first people to settle in the South Island.

Tititea also means glistening white peak: A cut above. Protruding through the clouds, high above the rest at the West end of Lake Wanaka.



Mt Aspiring was moulded by glaciers giving the peak its unique shape and is known as the Matterhorn of the South. It is formed primarily of Haast, Alpine and Otago schist. Pounamu (greenstone), volcanic rock (like our hot stones) and greywacke remnants can be found along the base of Tititea.

Tititea National Park is rich in lush native bush, waterfalls and beautiful river valleys.

Tititea is 3033m (9951 ft) tall





COCKTAILS

From \$18

Classic Margarita

Blue agave Tequila, Triple sec, lime

Passionfruit Margarita

Chinola Passionfruit liquor, Blue agave Tequila, lime

Aperol Spritz

Aperol, Prosecco, Soda, Orange

Cosmopolitan

Vodka, Cointreau, Cranberry, Lemon

Peach Mojito

Bacardi Rum, Peach Liqueur, Mint, Lemon

Rosey Gin

Botanist Gin, Rosemary, lemon, Strawberry shrub

Dirty Reid

'The Reid' Cardrona Vodka, Dry Vermouth, Olives

Gimlet

Rifters Quartz Gin, Lime juice, Sugar

Pornstar Martini

Chinola Passionfruit liquor, Vodka, Lime, Prosecco

The Blushing Botanist

Vodka infused with sparkling raspberry & chamomile

Negroni

Bombay Sapphire Gin, Campari, Sweet Vermouth

Chinola Whiskey Sour

Chinola Passionfruit liquor, Jamesons Whiskey, Lemon

Dark 'n' Stormy

Appleton Estate VX Rum, Ginger beer, Lemon.

Old Fashioned

Your choice of Whisky or Rum, Orange Bitters, Sugar syrup.

Drunken Snowman

Baileys, white chocolate, hot chocolate & vanilla bean ice cream

Toblerone

Kahlua, Baileys, Frangelico, Honey, Chocolate

Espresso Martini

'Broken Shed' Wanaka Vodka, Kahlua, Espresso

Irish Coffee

Jameson Whiskey, Coffee, Sugar, Cream

Italian Coffee

Frangelico, Tia Maria, Coffee, Cream

After Eight

Creme de Menthe, Baileys, Hot Chocolate



WINES

WHITES

	Glass	Bottle
Rapaura Springs Reserve, Sauvignon Blanc - <i>Marlborough</i>	\$14	\$ 55
Mt Difficulty, Sauvignon Blanc - <i>Bannockburn, Central Otago</i>		\$ 70
Abel, Chardonnay, 2019 - <i>Nelson - Tasman</i>	\$14	\$ 68
Clearview Beachhead, Chardonnay - <i>Hawkes Bay</i>		\$ 69
Craggy Range Gimblett Gravels, Chardonnay - <i>Hawkes Bay</i>		\$ 92
Felton Road, Chardonnay - <i>Bannockburn, Central Otago</i>		\$118
Decibel, Pinot Gris - <i>Hawkes Bay</i>	\$14	\$ 60
Quartz Reef, Pinot Gris - <i>Bendigo, Central Otago</i>		\$ 85
Rippon, Osteiner - <i>Wanaka, Central Otago</i>	\$15	\$ 76
Maori Point, Riesling - <i>Wanaka, Central Otago</i>		\$ 70

ROSES

Rippon Rose - <i>Wanaka, Central Otago</i>	\$14	\$ 65
Maori Point Barrel Reserve Pinot noir Rosé - <i>Wanaka, Central Otago</i>		\$ 65
Quartz Reef Pinot Noir Rose - <i>Bendigo, Central Otago</i>		\$ 85

SPARKLING WINE / CHAMPAGNE

La Gioiosa, Prosecco - <i>Italy</i>	200ml	\$ 24
Quartz Reef, Méthode Traditionnelle Brut - <i>Bendigo, Central Otago</i>	\$19	\$ 93
Nockies Palette Rose Brut - <i>Waitaki - North Otago</i>		\$109
Quartz Reef, Vintage 2019 Blanc De Blancs		\$180
Bollinger, Special Cuvée Champagne - <i>France</i>		\$185
Taittinger, Brut, Cuvée Prestige Champagne - <i>France</i>		\$190

0% WINES

Plus & Minus Blanc de Blancs 0%		\$45
Non - Rose sparkling wine Alternative - Raspberry & Chamomile	\$16	\$80



WINES - REDS

SYRAH / SHIRAZ

Clearview Syrah - <i>Hawkes Bay</i>		\$ 73
Coriole Redstone Shiraz - <i>McLaren Vale, Australia</i>	\$16	\$ 76
Craggy Range Syrah - <i>Hawkes Bay</i>		\$ 82
Mt Difficulty Ghost Town Syrah - <i>Bendigo, Central Otago</i>		\$126
Bilancia, La Collina, Syrah - <i>Hawkes Bay</i>		\$248

MERLOT / MALBEC / BLENDS

Chapel Hill The Parson, Cab Sav - <i>McLaren Vale, Australia</i>		\$ 70
Craggy Range Te Kahu- Merlot, Cab Sav, Cab Franc	\$16	\$ 78
Cuvar Iris Merlot - <i>Hawkes Bay</i>		\$ 68
Decibel, Testify Malbec - <i>Hawkes Bay</i>		\$118
Pietrapura Primitivo Hyria - <i>Italy</i>		\$ 70
Grant Burge Holy Trinity, GSM - <i>Barossa, Australia</i>		\$ 85

NEW ZEALAND PINOT NOIR

Gold Digger, Pinot Noir - <i>Wanaka - Central Otago</i>	\$14	\$ 72
Maori Point Estate, Pinot Noir - <i>Wanaka - Central Otago</i>	\$18	\$ 96
Carrick Bannockburn, Organic, Pinot Noir - <i>Central Otago</i>		\$ 98
Nockies Palette "Central Otago", Pinot Noir - <i>Bannockburn</i>		\$106
Chard Farm Mata-Au, Pinot Noir - <i>Gibbston, Central Otago</i>		\$108
Quartz Reef Pinot Noir, <i>Bendigo, Central Otago</i>	\$24	\$122
Calvert Pinot Noir - <i>Bannockburn, Central Otago</i>		\$148
Felton Road Cornish Point, Pinot Noir - <i>Bannockburn, Central Otago</i>		\$169
Prophets Rock he Cuvée Aux Antipodes, Pinot Noir - <i>Bendigo, Central Otago</i>		\$192

INTERNATIONAL PINOT NOIR

Domaine Maire & Fils Grand Mineral, Pinot Noir, <i>Jura, France</i>	\$ 86
---	--------------

FROM THE CELLAR...

Mt Rosa, Pinot Noir (2019) - <i>Gibbston Valley, Queenstown, Central Otago</i>	\$ 98
Nockies Palette "Georgetown" Pinot Noir(2016) - <i>Bannockburn, Central Otago</i>	\$139
Felton Road, Bannockburn, (2020) - <i>Central Otago</i>	\$168



DRINKS

TAP BEERS:

330ml \$11 / 500ml \$15

Ground Up Crux Lager - Wanaka

Rhyme & Reason Fruity Patootie Hazy IPA

CRAFT BEERS

\$13

B Effect, Pop n' pils, Pilsner - Wanaka

B Effect, Wanaka Lager - Wanaka

Panhead Super Charger APA - Wellington

Panhead Quickchange Pale Ale - Wellington

Rhyme and Reason Joy Rider, Pale Ale - Wanaka

Harringtons Brewery Rogue Hop Pilsner - Christchurch

SideTracks Ginger Beer - Wanaka

Ground Up - Alpine Start, Oatmeal Stout, Wanaka 440ml \$17

OTHER BEERS

Monteiths Original Ale - Greymouth \$8

Speights Gold Medal Ale - Dunedin

Speights Summit Ultra - Dunedin

Heineken - Netherlands \$9.5

Asahi Super Dry - Japan

Corona - Mexico

LIGHT BEERS

Peroni 0% - Netherlands \$9

Wanaka Beerworks Brewski Light 2.5% \$12

Tussock Basher - Tiny Pale Ale 2.5% - Queenstown \$12

Tiny but Hazy IPA 0% \$12

CIDER

Zeffer - Crisp Apple Cider - Hawkes Bay \$13

Abel Methode Cider - Apple & Pear - Tasman \$21

Limoncello Spritz - Alcoholic lemonade - Rhyme and Reason - Wanaka \$13

NON-ALCOHOLIC DRINKS

Antipodes Still or Sparkling Water - 1000ml \$12

MOCKTAILS

Mojito - Mint, Lime, Sugar, Soda \$12

Salted Raspberry & Chamomile sparkling (Rose alternative) \$16

Cosmo-mocktail - Cranberry, Lemon, Orange, Soda \$12

Ginger Garden - Rhubarb & Ginger 0% "Gin", Ginger Beer, Rosemary \$16

JUICES

Orange, Apple, or Cranberry - *Cromwell, Central Otago* \$6

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale \$5

Fever Tree Tonic \$7

Bunderburg Ginger Beer \$8

Kombucha - Ginger Lemon or Wild Berry \$8

Side Kicks Sodas - Mango, Strawberry, Pear - *Wanaka* \$8



DRINKS

COFFEE

\$6.5

Short/Long black
Cappuccino
Latte

Mochaccino
Flat White
Hot Chocolate

TEA

English Breakfast, Earl Grey, Peppermint, Chamomile, Chai, Lemon and Ginger

VODKAS

Broken Shed Vodka - <i>Wanaka</i>	\$12
The Reid Vodka - <i>Cardrona</i>	\$18

GINS

Bombay Sapphire Gin - <i>Hampshire</i>	\$12
The Source Gin - <i>Cardrona</i>	\$18
Rifters Dry Gin - <i>Queenstown</i>	\$16
Rifters Quartz Botanical Gin - <i>Queenstown</i>	\$16
Rifters Floral Gin - <i>Queenstown</i>	\$16
Rifters Pinot Noir Aged Gin - <i>Queenstown</i>	\$18
The Botanist - <i>Scotland</i>	\$17
Hendricks Gin - <i>Scotland</i>	\$16
Pearsons Botanicals Rhubarb & Ginger <i>Alcohol free 0%</i>	\$12

<u>TEQUILA</u> - Jose Cuervo Especial Tequila	\$12
---	------

WHISKY

Cardrona "The Falcon" - Single Malt - <i>Cardrona, Wanaka</i>	\$35
Jameson - <i>Irish</i>	\$13
Glenfiddich 12yo - Scotch Highland Malts	\$15
Glenmorangie 10yo - Scotch Highland Malts	\$15
Chivas Regal 12yo - Blended	\$14
Johnnie Walker Black Label 12yo - Blended	\$13

BOURBON

Jim Beam Bourbon	\$12
Makers Mark Kentucky	\$16
Jack Daniels	\$12

RUM

Appleton Estate Jamaican Rum	\$13
Diplomatico Exclusiva Reserva Spiced	\$17
Bumbu Gold	\$17
Kraken Black Spiced	\$17
Bacardi	\$12
Malibu Caribbean Rum	\$12

All Spirits are served as double with mixer



DRINKS

BRANDY/PORT/COGNAC

St Remy Brandy	\$12
Hennessy Cognac	\$12
Cockburns Fine Tawny / Fine Ruby Port	\$15

APERITIFS / DIGESTIFS

Absinthe – Hapsburg	\$13
Aperol	\$12
Campari	\$12
Pimms	\$12
Dolin Dry Vermouth	\$12
Dom Benedictine	\$13
Drambuie - Amaretto	\$13
Limoncello	\$13
Sambuca - Black	\$12
Sambuca - White	\$12

LIQUEURS

Tia Maria	\$12
Kahlua	\$12
Grand Marnier	\$14
Cointreau	\$13
Drambuie	\$13
Frangelico	\$13
Galliano Vanilla	\$12
Baileys	\$12
Rose Rabbit Orange - <i>Cardrona, Wanaka</i>	\$15
Chinola Passionfruit liquor	\$12
Midori	\$12
Cream de Cacao	\$12



About our Meat

We hand pick our meat to bring you only the best quality, tender and flavoursome meat.

Lumina Lamb

Lumina's fine intramuscular micro-marbling (much like Wagyu) has never been seen before in lamb. And it comes with a signature milder taste, exceptional texture and tenderness, and versatility on the plate. It is, quite simply, a game-changing experience for chefs and diners alike.

Lumina lambs are born and raised in the New Zealand hill and high country. Through rigorous standards and meticulous processes, Lumina lamb is 100% natural, free range, grass-fed and finished on specially cultivated chicory herb pastures making it rich in Omega 3's.

21 day aged Grass-fed Beef

Pure New Zealand 100% Grass fed Beef, New Zealand is home to some of the world's best, most natural tasting beef. Grass-fed year-round, our animals are allowed to roam and graze freely over our lush green hills and pastures. The result is a lean, flavourful meat that tastes just as nature intended

Southern Station Wagyu

The ultimate luxury beef experience from the bottom of New Zealand. Grazed free range on grass with access to grain when they're young to provide a balanced diet that starts the process of developing intramuscular fat. Finished on 100% grain diet for a minimum of 100 days, creating a unique flavour that's as pure and pristine as the environment. Enjoy the succulent taste of Wagyu and savour the flavour of the south of New Zealand.

Alpine Fare Game Wild Venison

We source our venison from New Zealand's vast red deer population, which roams wild and free amongst remote lush bush and pristine alpine ranges, thriving on fresh air, native vegetation, and pure water.

Their healthy, stress-free lifestyle is embodied in our wild venison, globally renowned for its high quality, tender texture, and distinct yet delicate flavour.



ENTRÉE

Breads and Dips \$9

Ciabatta bread served w/ truffle mascarpone, olive oil & balsamic vinegar

Salt & Pepper Squid \$18

Lemon pepper, housemade harissa, preserved lemon

Creamy Burrata \$26

Roasted cherry tomatoes, basil, chimichurri, balsamic glaze, crostini

Grilled Tiger Prawns \$24

Creamy leek, prosciutto, chilli maple glaze

Tititea Beef Tartare \$26

Chilled beef, capers, raw egg, parsnip chips

We prepare everything fresh in house, please inform a staff member if we can accommodate any allergies. Thank you



STEAKS

- 200gm 21 day aged grass fed Eye Fillet \$47
- 300gm 21 day aged grass fed Angus Ribeye \$59
- 250gm 21 day aged grass fed Sirloin \$46
- Tomahawk (see the specials board for availability)
- Wagyu (see the specials board for availability)

All steaks are served with your choice of sauce and parsnip purée

Top your steak

- Grilled Tiger Prawns \$15
- Roasted Mushrooms \$8
- Caramelised Onions \$8

SAUCES \$5

- Cracked Peppercorn
- Red Wine jus
- Garlic & Herb butter
- Chimichurri
- Creamy Horseradish

SIDES \$14.5

- Seasoned Fries, lemon pepper, aioli
- Crispy duck fat potatoes w/ sun-dried tomato pesto
- Mesculun salad, cherry tomatoes, olives, feta, lemon vinaigrette
- Honey Roasted Carrots, tahini dressing, dukkah
- Charred Broccoli, parmesan cream, shaved almonds
- Grilled Courgettes, provencale, parmesan

We prepare everything fresh in house, please inform a staff member if we can accomodate any allergies. Thank you



STONEGRILL

Stonegrill dining allows your meal to be presented on a 400°C stone for you to cook at your table. Served sliced and sear your meat to cook to your liking with your choice of sauce.

- 200gm 21 day aged Grass Fed Eye Fillet \$46**
- 250gm Wagyu Ribeye \$87**
- 200gm Alpine Fare Game Wild Venison loin \$43**
- 200gm Lamb Backstrap w/ mint jelly \$43**
- Trio -100gms of each Eye fillet, Lamb, Venison \$66**

Add Ons:

- Tiger Prawn Skewer \$15**
- 125 gram of Wagyu Ribeye \$43.5**
- 100 gram Venison loin or Lamb Backstrap \$21.50**
- 100gram Grass-fed Eye Fillet \$27.50**

MAINS

Signature Slow Roasted Lumina Lamb Shoulder \$98

1.2kg bone in oyster cut, w/ mint jelly & lamb glaze

Wine Pairing - Quartz Reef Pinot Noir

Alpine Fare Game Wild Venison \$49

Kumara mash, pomegranate glaze, parsnip chips

Wine Pairing - Craggy Range Te Kahu

Fish of the day \$47

Creamy leek, herbed potato rosti, shaved fennel, crispy capers

Wine Pairing - Rippon Osteiner

Roasted Cauliflower \$35

Harrissa, citrus yogurt, dukkah, crisp rosemary

Wine Pairing - Abel Chardonnay



DESSERTS

Creme Brûlée \$18

Freeze dried raspberries

Bread and Butter Pudding \$18

Whiskey Caramel Sauce w/ hokey-pokey ice cream

Chocolate Brownie \$18

Baileys anglaise w/ vanilla ice cream

Apple Crumble \$18

w/ vanilla bean ice cream (Can be dairy free)

Lemon Curd Cheesecake \$18

Affogato \$18

Espresso, vanilla bean ice cream with a liqueur of your choice

DESSERT WINE

Please ask your server for todays dessert wine \$17

Burmester Port, Fine ruby or Fine Tawny \$14

Maori Point Pinot Noir Port - Wanaka, Dry aged Tawny Character \$13

DESSERT COCKTAILS \$18

Chocolate Martini - Broken Shed Vodka, Crème de cacao, Chocolate

Drunken Snowman - Hot chocolate, Baileys, vanilla bean ice cream

Toblerone - Kahlua, Baileys, Frangelico, Honey, Cream, Chocolate

Espresso Martini - Broken Shed' Wanaka Vodka, Kahlua, Espresso

Irish Coffee - Jameson Whiskey, Coffee, Sugar, Cream.

Italian Coffee - Frangelico, Tia Maria, Coffee, Cream.

After Eight - Creme de Menthe, Baileys, Hot Chocolate