

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





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## COCKTAILS

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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

### Blood Orange Martini

Rifters botanical gin, campari, blood orange, egg white, bitters

### 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
Clearview Beachhead, Chardonnay - <i>Hawkes Bay</i>	\$15	\$ 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>	\$13	\$ 52
Quartz Reef, Pinot Gris - <i>Bendigo, Central Otago</i>		\$ 85
Rippon, Osteiner - <i>Wanaka, Central Otago</i>		\$ 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>		\$ 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



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## WINES - REDS

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### SYRAH / SHIRAZ

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

### MERLOT / MALBEC / BLENDS

Chapel Hill The Parson, Cab Sav - <i>McLaren Vale, Australia</i>		<b>\$ 70</b>
Craggy Range Te Kahu- Merlot, Cab Sav, Cab Franc	<b>\$16</b>	<b>\$ 78</b>
Cuvar Iris Merlot - <i>Hawkes Bay</i>	<b>\$14</b>	<b>\$ 68</b>
Decibel, Testify Malbec - <i>Hawkes Bay</i>	<b>\$22</b>	<b>\$118</b>
Pietrapura Primitivo Hyria - <i>Italy</i>		<b>\$ 70</b>
Grant Burge Holy Trinity, GSM - <i>Barossa, Australia</i>		<b>\$ 85</b>

### NEW ZEALAND PINOT NOIR

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

### INTERNATIONAL PINOT NOIR

Domaine Maire & Fils Grand Mineral, Pinot Noir, <i>Jura, France</i>	<b>\$ 86</b>
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### FROM THE CELLAR...

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



## DRINKS

### TAP BEERS:

330ml \$11 / 500ml \$15

Ground Up Crux Lager - Wanaka

Rhyme & Reason Fruity Patootie Hazy IPA

### CRAFT BEERS

\$13

Wanaka Beerworks Brewski - Cardrona Lager - Wanaka

B Effect, Pop n' pils, Pilsner - 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

Wanaka Crisp Dry Apple Cider \$13

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

Blood Orange Mocktail - Blood Orange, Lime, Soda \$12

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



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## DRINKS

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### COFFEE

\$6

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 - *Wanaka* \$12  
The Reid Vodka - *Cardrona* \$18

### GINS

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

TEQUILA - Jose Cuervo Especial Tequila \$12

### WHISKY

Cardrona "The Falcon" - Single Malt - *Cardrona, Wanaka* \$35  
Jameson - *Irish* \$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



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## DRINKS

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### 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

### Lake Ohau Wagyu

The ultimate luxury beef experience from the bottom of New Zealand. Our cattle are grain-finished for 200 days and drink from the glacial waters of Lake Ohau, creating a unique flavour that's as pure and pristine as the environment. Enjoy the succulent taste of Lake Ohau Wagyu and savour the flavour 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

### **Baked Camembert \$26**

Caramelised onion, cranberry, candied walnuts, crisp rosemary, balsamic ginger 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 accomodate any allergies. Thank you**



## STEAKS

- 200gm 21 day aged grass fed Eye Fillet \$47
- 350gm 21 day aged grass fed Angus Ribeye \$57
- 300gm 21 day aged grass grass fed Sirloin \$44
- 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

- Truffle fries w/ parmasan, aioli
- Crispy duck fat potatoes w/ sun-dried tomato pesto
- Spinach salad, blue cheese, cranberry, candied walnuts
- Honey Roasted Carrots, tahini, dukkah
- Crispy Brussel sprouts w/ balsamic ginger glaze, citrus yoghurt
- Sautéed Seasonal Greens, crispy shallots

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## 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.*

- 200gm 21 day aged Grass Fed Eye Fillet \$46**
- 200gm Wagyu Eye Fillet \$75**
- 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**
- 100 gram of Wagyu Eye Fillet \$37.50**
- 100 gram Venison loin or Lamb Backstrap \$21.50**
- 100gram Grass-fed Eye Fillet \$27.50**

## MAINS

**Signature Slow Roasted Lumina Lamb Shoulder \$88**  
1.2kg bone in oyster cut, w/ mint jelly & lamb glaze

**Alpine Fare Game Wild Venison \$49**  
Kumara mash, pomegranate glaze, parsnip chips

**Lumina Lamb Backstrap \$49**  
Minted pea purée, roasted yams, lamb jus, crisp rosemary

**Fish of the day \$47**  
Creamy leek, herbed potato rosti, shaved fennel, crispy capers

**Roasted Cauliflower \$35**  
Harrissa, citrus yogurt, dukkah, crisp rosemary



## 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

## DESSERT COCKTAILS \$18

**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