



# HARVEST MENU

By Nic Watt Executive Chef

## TO SHARE

**WAIHEKE TE MATUKU OYSTERS** (*season dependent*) \$4.50 each  
SERVED NATURAL W FRESH LEMON OR CHAMPAGNE VINAIGRETTE

**FRESH LOCAL CIABATTA** \$12/\$16  
SERVED W DAILY HOUSE MADE DIP, MARINATED OLIVES &  
STONYRIDGE EXTRA VIRGIN OLIVE OIL

**ALMOND HUMMUS & BREAD** \$16  
ACTIVATED ALMOND HUMMUS, CELERY AND MINT JUS,  
TOASTED FLAT BREAD

**TARTINE** \$25 each  
RARE BEEF, GOATS CHEESE, CAPERS, BRINED CARROT & BEETROOT  
WHIPPED FETA, KALAMATA OLIVES, PEPPERONATA, FERMENTED GARLIC (V)

POTTED SHRIMP, SMOKED PAPRIKA, SALMON CAVIAR, FALLEN ANGEL  
FENNEL

**STONYRIDGE PLATTER** (*main for 2—entrée for 4*) \$65  
SELECTION OF CURED MEATS, PRAWNS, AKAROA SMOKED SALMON, SEASONAL VEGETABLES, HOUSE  
MARINATED OLIVES, BABY MOZARELLA, DAILY HOUSE MADE CONDIMENTS, STONYRIDGE OLIVE OIL,  
WHITESTONE MT DOMET DOUBLE CREAM BRIE & PUHOI VALLEY SOFT GOATS CHEESE, FIG JAM, FRESH FRUIT  
SERVED W BREAD & RICE CRACKERS

## STARTERS

*And our sommelier's suggestion...*

**PRAWN, EGGPLANT & LEMON** (DF)  
CHERMOULA TIGER PRAWNS, EGGPLANT TAHINI, CAYENNE & SESAME  
\$22  
*fallen Angel Chardonnay 2016 – \$13/glass*

**LECHE DE TIGRE PACIFICA CEVICHE** (GF, DF)  
LINE CAUGHT MARKET FISH, LIME, CORIANDER, COCONUT EMULSION, HOUSE MADE WHITE MAZE TORTILLA  
\$22  
*fallen Angel Riesling 2017 – \$13/glass*

**STEVE'S SALAD** (GF, DF)  
BIG GLORY BAY SALMON TATAKI, CHIA LINSEED NORI CRUST, CABBAGE PEANUT SLAW  
\$20  
*fallen Angel Rose 2018 – \$13/glass*

**RAW GOODNESS** (GF, V)  
AUTUMN VEGETABLE SALAD, CARROT, DAIKON, CORN, COURGETTE, BEE POLLEN AND CHAMPAGNE  
VINEGAR DRESSING, CELERIAC EMULSION  
\$18  
*Stonyridge Sauvignon Blanc 2018 – \$13/glass*

GF: GLUTEN FREE - V: VEGETARIAN - DF: DAIRY FREE - VE: VEGAN  
PLEASE ASK US FOR A KIDS MENU



## MAINS

### SPICED LAMB RUMP

FREEDOM FARM LAMB RUMP, FERMENTED HOT PEPPER, WAKAME POTATO GRATIN, CARROT, SUMAC YOGURT  
\$42  
*Stonyridge Pilgrim 2017 – \$23/glass*

### LINE CAUGHT FISH FILLET (GF)

WRAPPED IN LAROSE VINE LEAVES, KUMARA COURGETTE, SMOKED PAPRIKA MAYONNAISE, LEMON  
\$42  
*Stonyridge Sauvignon Blanc 2018 – \$13/glass*

### EYE FILLET (GF)

SHIITAKE OLIVE, STONYRIDGE LEES, CONFIT GARLIC, PANCETTA PARSNIP, CHARRED NAPA CABBAGE  
\$44  
*Stonyridge Larose 2015 – \$75/glass*

### PUMPKIN, PUMPKIN, PUMPKIN.... (V)

CANNELLONI, BUTTERNUT PUMPKIN RICOTTA, SAGE, GRANA PADANO, AMARETTI  
\$38  
*fallen Angel Chardonnay 2016 – \$13/glass*

## SIDES

<b>TRUFFLED ICEBERG WEDGE</b> (GF, VE)	\$10
<b>POTATO SKINS</b> , ROSEMARY, SEA SALT & AIOLI (GF, VE)	\$10
<b>CARAWAY SEED ROASTED CAULIFLOWER</b> , ACTIVATED ALMONDS, GODDESS DRESSING (GF, VE)	\$10

## TO FINISH...

### CHEESES

*A SELECTION OF NEW ZEALAND CHEESES SERVED WITH...  
NZ HONEYCOMB, FRESH BREADS, CRACKERS, CROSTINI & FRESH  
FRUITS*

**AIREDALE** - SEMI SOFT CHEESE AGED TO PRODUCE FULL BODIED  
FLAVOUR

**MT DOMET DOUBLE CREAM BRIE** - COW MILK, SMOOTH  
TEXTURED WITH DECADENT RICH FLAVOUR

**VINTAGE WINDSOR BLUE** - AGED FOR 6 MONTHS INTENSIFYING  
RICH & FULL BODIED FLAVOURS

**SOFT GOATS CHEESE** - SMOOTH, FINE-TEXTURED W NOTES OF  
CITRUS

CHOOSE ONE \$18 / ALL FOUR \$60

### DESSERTS

**BEURRE BOSC PEAR POACHED** IN FALLEN ANGEL PINOT GRIS,  
VANILLA BEAN CRÈME FRAICHE, GINGERED HAZELNUT (V)  
\$18

**SALTED CHOCOLATE TART**, CHARRED DRUNKEN PINEAPPLE &  
MINT (V)  
\$18

**COCONUT CARAMELIZED BRIOCHE**, KAFFIR LIME POACHED PLUM  
AND VANILLA ICE CREAM (V)  
\$18

**SELECTION OF ICE CREAM & SORBETS** AVAILABLE (GF, V)  
\$5 per scoop