



## YOGA DECK MENU

### WAIHEKE TE MATUKU OYSTERS

SERVED NATURAL W FRESH LEMON OR CHAMPAGNE VINAIGRETTE

\$4.50 each

### FRESH LOCAL CIABATTA

SERVED W DAILY HOUSE MADE DIP, MARINATED OLIVES &  
STONYRIDGE EXTRA VIRGIN OLIVE OIL

\$12 small / \$16 large

### GUACAMOLE & SALSA (GF, V)

HOUSE MADE GUACAMOLE & SALSA WITH BLUE & YELLOW ORGANIC CORN CHIPS

\$16

### 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

### STONYRIDGE PLATTER *(main for 2—entrée for 4)*

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 FRESH BREADS & RICE CRACKERS

\$65

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



## WINE LIST

### - **FALLEN ANGEL WINES** -

	<i>Glass</i>	<i>Bottle</i>
<b>SAUVIGNON BLANC 2018</b>	\$13	\$50
MARLBOROUGH		
The 2018 Sauvignon Blanc has aromas of nectarine, citrus peel and passion fruit on the nose, with hints of fig leaf & nettle. In the mouth crisp, fresh acidity frames the sweet fruit through the palate.		
<b>RIESLING 2017</b>	\$13	\$50
MARLBOROUGH		
The 2017 Riesling has aromas of granny smith apple, lime zest and undertones of citrus blossom. The palate is off-dry, with a balanced crisp acidity and long finish.		
<b>CHARDONNAY 2016</b>	\$13	\$50
HAWKE'S BAY		
The 2016 fallen angel chardonnay is 100% barrel fermented & aged in French oak, with 25% being new. On the nose, ripe peach and nectarine combine beautifully with the creamy, buttery complexity from the malolactic fermentation and the subtle toasty oak. In the mouth, this Chardonnay has a wonderful creamy texture and is med-full bodied with great balance & length.		
<b>PINOT GRIS 2017</b>	\$13	\$50
CENTRAL OTAGO		
On the nose scents of fresh pear and almond mingle with subtle floral notes. The palate is full and luscious, with soft acidity and generous mouth feel.		
<b>ROSÉ 2018</b>	\$13	\$50
CENTRAL OTAGO		
A late spring in Central Otago, followed by a cooler than average summer, has given this Rosé excellent fruit freshness and vibrancy. The 2018 Rosé is pale salmon pink in the glass with excellent clarity. On the nose there are elegant aromas of red fruits, raspberry, watermelon and floral notes. The palate is of a very balanced wine, long persistence with a burst of red fruits and watermelon.		

## - STONYRIDGE WINES -

Glass      Bottle

### **STONYRIDGE SAUVIGNON BLANC 2017**

\$13      \$50

WAIHEKE ISLAND

The 2017 Sauvignon Blanc exhibits aromas of ripe tropical fruits, melon and gentle herbaceousness on the nose, while the palate shows great focus and texture from the partial barrel ferment. Perfect for immediate drinking, but will also cellar for up to three years.

### **STONYRIDGE PILGRIM 2017**

\$23      \$105

SYRAH, MOURVÉDRE, VIOGNIER, GRENACHE

WAIHEKE ISLAND

#### **2015 - 92 Points from Lisa Perrotti-Brown for Robert Parker's "The Wine Advocate"**

2017 was another challenging year in the vineyards on Waiheke, so the advantage of the free draining north facing slopes of Stonyridge were key to achieving the quality of the Pilgrim this year. The heat throughout the ripening period meant that flavour ripeness was easily achieved. On the nose, bright, fragrant aromas of fresh cherries and blueberries, with complex spice and toasty oak. The fineness and warmth of the 2017 vintage is to the fore in this wine, but will benefit from medium term cellaring. The palate at this youthful stage is tight and balanced, with fresh acidity and a soft tannin structure.

### **STONYRIDGE LUNA NEGRA 2017**

\$130

HILLSIDE MALBEC

WAIHEKE ISLAND

#### **Gold Medal, New Zealand International Wine Competition 2016**

2017 was another challenging year in the vineyards on Waiheke, so the advantage of the free draining north facing slopes of Stonyridge were key to achieving the quality of the Luna Negra this year. The heat throughout the ripening period meant that flavour ripeness was easily achieved. On the nose, dense dark fruits layered with mocha and vanilla notes are supported by a generous level of quality tight grained cedary French oak. The fineness and warmth of the 2017 vintage are the foremost characters in this wine, and this Luna Negra will benefit from medium to long term cellaring to knit the elements of this fine wine together. The palate is taut and firm, with great tannin grip at this youthful stage of its development, and with the density of sweet fruit through the palate, makes for a generous mouth-filling wine.

## - STONYRIDGE LAROSE -

### STONYRIDGE LAROSE 2015

CABERNET SAUVIGNON, PETIT VERDOT, MALBEC, MERLOT, CABERNET FRANC, CARMÈNÈRE  
WAIHEKE ISLAND

Taste	Glass	Bottle
\$18	\$75	\$350

Gentle north facing slopes that are sheltered from the cool southerly winds by the ridge which gives Stonyridge its name, provide the perfect climatic conditions for ripening the Bordeaux grape varieties. The 3<sup>rd</sup> vintage of Larose, 1987, won the trophy for best Bordeaux style blend in New Zealand and was hailed as the greatest red wine ever to be made in New Zealand, vindicating Stephen's foresight and commitment to making the finest wine in the nation. We use hands-on, labour intensive viticulture techniques to chase perfection in each and every vintage. We have the most experienced production team on Waiheke that pursue this goal with passion each and every harvest. 31 vintages and counting, Larose is now considered to be the most collectable wine in New Zealand, a reputation that is the envy of the country's industry. An amazing wine of deep colour, flavours saturated with ripe plums, berry fruits and vanilla with layers of soft textured tannins. Ask which vintage we have open for tasting today!

Stonyridge Larose	1990	\$390	Stonyridge Larose	2004	\$450
Stonyridge Larose	1991	\$390	Stonyridge Larose	2005	\$450
Stonyridge Larose	1992	Not Made	Stonyridge Larose	2006	\$490
Stonyridge Larose	1993	\$390	Stonyridge Larose	2007	\$350
Stonyridge Larose	1994	\$450	Stonyridge Larose	2008	\$490
Stonyridge Larose	1995	\$390	Stonyridge Larose	2009	\$350
Stonyridge Larose	1996	\$590	Stonyridge Larose	2010	\$490
Stonyridge Larose	1997	\$390	Stonyridge Larose	2011	\$350
Stonyridge Larose	1998	\$390	Stonyridge Larose	2012	\$350
Stonyridge Larose	1999	\$390	Stonyridge Larose	2013	\$490
Stonyridge Larose	2000	\$450	Stonyridge Larose	2014	Sold out
Stonyridge Larose	2001	\$390	Stonyridge Larose	2015	\$350
Stonyridge Larose	2002	\$390	Stonyridge Larose	2016	\$350
Stonyridge Larose	2003	\$390	Stonyridge Coeur de Lion	2017	Sold out

(Subject to availability, magnums are available upon request)

Don't forget to mention if you are a current Stonyridge Larose VIP Club member as you will receive your 20% off anything you purchase at Stonyridge including your lunch today and also, of course, the Rock Star treatment.

**- CHAMPAGNE –**

**Joseph Desruets Brut Reserve**

Half Bottle (37.5cl)	\$75
Bottle (75cl)	\$140
Magnum (1.5L)	\$300
Joseph Desruets Reserve Rosé (75cl)	\$140

**- COCKTAILS –**

Espresso Martini - Vodka, coffee liquor, espresso	\$18
Moscow Mule - Vodka, ginger beer, fresh lime	\$18
Aperol Spritz - Aperol, fallen Angel bubbles, soda water	\$18

**- BEERS & CIDERS -**

Waiheke Brewery Local Beers (Pale, Wheat, Malt, Dark)	\$12
Apple Cider	\$12
Stella Artois, Steinlager Pure, Corona	\$12
Steinlager Mid	\$7

330ml btl

**- SPIRITS -**

Gin, Vodka, Rum, Tequila (all served with mixer)	\$10
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**- SOFTS –**

**Water**

Coaqua Coconut Water (29cl)	\$6
San Pellegrino Sparkling (1L)	\$12
Waiheke Water Still or Sparkling (1L)	\$15

**Organic Teza Iced Teas** (33cl bottle) \$6

Peach, lemon or Feijoa

**Juices** (glass) \$5

Pineapple, Apple, Cranberry, Orange

**Sodas** \$5

Coke/Diet, Coke Zero, Lemonade, L&P, Ginger Ale, Ginger Beer, Tonic (33cl bottle)

Redbull (33cl can) \$6

**- COFFEES & TEAS –**

**Roast Waiheke** \$5

Cappuccino, Espresso, Flat White, Latte, Long Black, Macchiato

**Hot Chocolate** \$5

**T2 Tea & Infusions** \$5

English Breakfast, Earl Grey, Sencha Green, Lemongrass & Ginger

Chamomile, Peppermint