



STONYRIDGE SMALL GROUP MENU

For 10-20 pax

PICCOLO MENU- 2 Course \$65

To share: Stonyridge Platter

*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*

Your choice of:

Main

MAGNUM MENU- 3 Course \$75

To share: Fresh Local Ciabatta

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

Your choice of:

Starter

&

Main

JEROBOAM MENU- 4 Course \$85

To share: Large Ciabatta

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

Your choice of:

Starter,

Main,

&

Dessert



HARVEST MENU

By Nic Watt Executive Chef

STARTERS

PRAWN, EGGPLANT & LEMON (DF)

CHERMOULA TIGER PRAWNS, EGGPLANT TAHINI, CAYENNE & SESAME

LECHE DE TIGRE PACIFICA CEVICHE (GF, DF)

LINE CAUGHT MARKET FISH, LIME, CORIANDER, COCONUT EMULSION, HOUSE MADE WHITE MAZE TORTILLA

STEVE'S SALAD (GF, DF)

BIG GLORY BAY SALMON TATAKI, CHIA LINSEED NORI CRUST, CABBAGE PEANUT SLAW

RAW GOODNESS (GF, V)

AUTUMN VEGETABLE SALAD, CARROT, DAIKON, CORN, COURGETTE, BEE POLLEN AND CHAMPAGNE VINEGAR DRESSING, CELERIAC EMULSION

MAINS

SPICED LAMB RUMP

FREEDOM FARM LAMB RUMP, FERMENTED HOT PEPPER, WAKAME POTATO GRATIN, CARROT, SUMAC YOGURT

LINE CAUGHT FISH FILLET (GF)

WRAPPED IN LAROSE VINE LEAVES, KUMARA COURGETTE, SMOKED PAPRIKA MAYONNAISE, LEMON

EYE FILLET (GF)

SHIITAKE OLIVE, STONYRIDGE LEES, CONFIT GARLIC, PANCETTA PARSNIP, CHARRED NAPA CABBAGE

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

CANNELLONI, BUTTERNUT PUMPKIN RICOTTA, SAGE, GRANA PADANO, AMARETTI

SHARING DESSERTS- \$15 per person

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

SALTED CHOCOLATE TART, CHARRED DRUNKEN PINEAPPLE & MINT (V)

COCONUT CARAMELIZED BRIOCHE, KAFFIR LIME POACHED PLUM AND
VANILLA ICE CREAM (V)

SELECTION OF ICE CREAM & SORBETS AVAILABLE (GF, V)

NZ CHEESE PLATTER- \$60 per platter

AIREDALE, DOUBLE CREAM BRIE, WINDSOR BLUE AND SOFT GOATS CHEESE SERVED WITH
NZ HONEYCOMB, FRESH BREADS, CRACKERS, CROSTINI & FRESH FRUITS

*Food options subject to change based on seasonal menus

*Cheese platter option available upon request