



BUD BURST MENU

By Nic Watt, Executive Chef


LET US SPOIL YOU
FOLLOW THE  FOR A FEAST OF OUR FAVORITES **\$95 pp**

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)
CRISPY PANCETTA, PARMIGIANO, COURGETTE AND PARSLEY 

SOUP **\$16**
KUMARA, COCONUT AND MISO SOUP, NORI TOSTADA

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...

PERSIA ON WAIHEKE
WOOD ROAST QUAIL, BROCCOLI, DATE, APRICOT, PISTACHIO AND WHIPPED FETA
\$22
Stonyridge Pilgrim 2017- \$23/glass

LECHE DE TIGRE PACIFICA CEVICHE (GF, DF) 
LINE CAUGHT MARKET FISH, LIME, CORIANDER, COCONUT EMULSION, HOUSE MADE WHITE MAZE TORTILLA
\$22
Stonyridge Reserve Chardonnay 2017- \$23 /glass

STEVE'S SALAD (GF, DF)
BIG GLORY BAY SALMON TATAKI, CHIA LINSEED NORI CRUST, CABBAGE PEANUT SLAW
\$20
Stonyridge Sauvignon Blanc 2017 – \$13/glass

CHICKEN AND SAGE "SAUCISSE" (GF, DF)
HOUSE RECIPE ORGANIC CHICKEN AND SAGE SAUSAGE ¼ m, PRESERVED LEMON, BLACK OLIVE, CHERRY TOMATO, GARLIC
\$18
Stonyridge Airfield 2017 - \$16/glass

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



MAINS

DUCK LEG (GF)

DUCK LEG CONFIT, POTATO THYME PRESSE, CHERRY AND WILTED GREENS

\$44

Stonyridge Larose - \$75/glass

KINGFISH FILLET "NIKKEI" STYLE (GF, DF)

KINGFISH, MACADAMIA NUT MISO, COURGETTE, LEMON

\$44

Stonyridge Reserve Chardonnay 2017 - \$23/glass

PASTURE FED BEEF (DF)

BEEF FILLET, PEARL BARLEY, BLACK OLIVE, PARSNIP SHOESTRINGS

\$44

Stonyridge Luna Negra 2014 - \$32/glass

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

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

\$38

Fallen Angel Rose 2018 - \$13/glass

SIDES

MISO GLAZED CARROTS, CARAWAY MAYO (GF, VE) \$10

POTATO SKINS, PARMESAN, ROSEMARY, SEA SALT & AIOLI (GF, V) \$10

COS HEARTS, PARMIGIANO, TOASTED PANKO, PINENUTS, DIJONAISSSE (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

SALTED CARAMEL POPCORN ICE CREAM SANDWICH,
BURNT BANANA, VANILLA BEAN POURING CREAM (V)
\$18

HOT CHOCOLATE, MISO CARAMEL FONDANT, VANILLA ICE
CREAM (V) 
\$18

CAPRICO GOATS CHEESE, HONEYCOMB WAFFLE, PISTACHIO (V)
\$18

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