



# STONYRIDGE SHARING MENU

*For 20+ pax*

*\*Served Family style in the middle of the table  
with a side of Stonyridge house mesclun salad*

## **RHONE 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:**

2x Mains

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## **BURGUNDY 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:**

2x Starters

&

2x Mains

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## **BORDEAUX MENU- 4 Course     \$85**

### **To share:** Large Ciabatta

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

### **Your choice of:**

2x Starters,

2x Mains,

&

Assorted Cheese Board

\*Food options subject to change based on seasonal menus

\*Complimentary coffee and tea available after meal

\*Sharing desserts available for \$15 per person, please choose one from the menu



# 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