



VERAISON MENU

By Nic Watt, Executive Chef

TO SHARE...

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

FRESH LOCAL CIABATTA (VE)
\$12 small/\$16 large

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

TARTINE
\$ 25 each

Lightly Toasted Baguette topped with your choice of...

HOUSEMADE GUACAMOLE & CORN CHIPS
(GF) \$14

**RARE BEEF, GOATS CHEESE, TARRAGON, BRINED CARROT,
WATERCRESS**

Or

CRISPY PANCETTA, PARMIGIANO, COURGETTE AND PARSLEY

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 CRACKER

STARTERS...

EL CASARO BURRATA (V)
APPLE, FIG, ALMOND, MINT, COS
\$22

GIN & CITRUS CEVICHE (GF, DF)
MARKET FISH, COCONUT, CHILLI, GREEN TOMATO, TOASTED ALMOND, BLOOD ORANGE, CORIANDER
\$22

STEVE'S SALAD (GF, DF)
SEARED YELLOW FIN TUNA, BABY SPINACH, CHERRY TOMATOES, STONYRIDGE E.V OIL, CITRUS & JUICE
\$22

KING CRAB & AVOCADO (GF, DF)
KING CRAB, LEMON, ICHIMI, AVOCADO, NASTURTIUM FLOWER, DAIKON, BLACK SESAME, FILO FLUTE
\$24

DUCK & WATERMELON SALAD
CRISPY DUCK LEG, WATERMELON, MIRIN, LIME, MINT, PARSLEY, CORIANDER, NAPA CABBAGE, HOISIN DRESSING
\$22

GF: GLUTEN FREE - V: VEGETARIAN - DF: DAIRY FREE - VE: VEGAN



MAINS...

MARKET FISH (GF, DF)

MARKET FISH, KUMARA WAFFLE, KALE, PARMIGIANO, PINENUTS
\$42

BIG GLORY BAY SALMON "NIKKEI" STYLE (DF)

SALMON, HOT PEPPER TERIYAKI, BLACKENED CUCUMBER, LEMON
\$42

LAMB CUTLETS

KONDO GRILLED LAMB CUTLETS, CUMIN, GARIC, BABAGANOUSH, BOQUERÓN'S, SUMAC
\$44

PASTURED FED BEEF

BEEF FILET, BROCCOLI BULGAR WHEAT, BEANS, PINENUTS, POMEGRANATE, CAYENNE, PARSNIP
SHOE STRING
\$44

PANZANELLA TUSCANY STYLE (V)

COURGETTE, RED PEPPER, BASIL, TOMATO, EGGPLANT, MOZZARELLA, SALTED CROUTON.
\$38

SIDES...

ASPARAGUS, BLOOD ORANGE, E V OLIVE OIL, ALMOND PANKO (GF, DF, V) **\$10**

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

COS HEARTS, PARMIGIANO, TOASTED PANKO, PINENUTS, DIJONNAISSE (V) **\$10**

TO FINISH...

CHEESES

CHOOSE ONE FOR \$18 / YOUR SELECTION OF 3 FOR \$50

*A SELECTION OF NEW ZEALAND CHEESES SERVED WITH...
BONNIE OT BISCUIT, ROSEMARY CROSTINI, NZ HONEYCOMB, HOUSE
MADE PICKLES & FIG CHUTNEY*

THE BLACK TIE, GOATS CHEESE - HANDMADE ASH COVERED

THE NANNY, GOATS CHEESE - LIGHT MUSHROOM UNDERONES

LITTLE RIVER BLUE, COW CHEESE - CREAMY & RICH WITH SPICY
NOTES

THE NATIVE BUSH, COW CHEESE - MADE WITH HORAPITO &
KAWAKAWA

THE PECORINO, SHEEP CHEESE - BIG GAMEY TASTE

DESSERTS

FROMAGE BLANC, SOUSED FARM STRAWBERRIES, PISTACHIO,
BASIL (GF, V)
\$18

CHOCOLATE NEMESIS, ORANGE CRÈME FRAICHE "RIVER CAFÉ
LONDON" (GF, V)
\$18

FARM CHERRIES, WHITE MISO, LIME CURD, HONEY BRIOCHE (V)
\$18

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