



YOGA DECK MENU

By Nic Watt, Executive Chef

Fresh Local Te Matuku Oysters - \$4.5ea

Served natural with lemon or Champagne vinaigrette

Fresh Local Breads (df/ve) - \$12 Sml/\$16 Lrg

House made Almond hummus, marinated olives, extra virgin olive oil

House made Guacamole & Corn chips (gf/df/ve) - \$14

Stonyridge Sharing Platter (main for 2 - entrée for 4) - \$65

Selection of cured meats, prawns, akaroa smoked salmon, veg, house marinated olives, baby mozzarella, homemade condiments, stonyridge olive oil, selection of NZ cheeses, fig jam, fresh fruit served w fresh breads & rice crackers

Chef's Cheese Selection (v/gfo) - \$18ea or 3 for \$50

A selection of 100% NZ cheeses served with Bonnie Oat biscuit, rosemary crostini, NZ honeycomb, house made pickles and fig chutney.

The Black Tie goats cheese – Martinborough. Homemade ash covered, two week old goat's cheese. Clean and crisp acidity with herbaceous and citrus notes

The Nanny goats cheese – Marlborough. A lactic set cheese with light mushroom undertones. Made with yeast on the rind, it gives the cheese a smooth, runny or gooey texture.

Little River Blue cow cheese – Nelson. Made by a Frenchman cheesemaker at the Little River Estate in the Upper Moutere. Creamy and rich with spicy notes.

The Native Bush cow cheese - North Waikato. A young buttery Waikato cheese, made with Horopito and Kawakawa (native NZ plants)

The Pecorino sheep cheese - North Waikato. Big gamey taste with firm texture. Washed curd cheese, aged for at least 3 years.

GF: Gluten Free. V: Vegetarian. DF: Dairy Free. VE: Vegan