



YOGA DECK TAPA'S MENU

By Nic Watt, Executive Chef

(Served family sharing style)

Fresh Local Te Matuku Oysters - \$4.5ea

Served natural with lemon or Champagne vinaigrette

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

Crab Summer Rolls (gf/df) - \$18

Rice paper, pickled carrot slaw, chilli, peanut, hoisin lime

Gin & Citrus Ceviche (gf/df) - \$22

Market fish, coconut, green tomato, blood orange, chilli, coriander, toasted almond.

Marinated Feta & Watermelon Salad (gf/v) - \$18

mint, parsley, Thai basil, cos, mirin and lime dressing

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

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

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.

The nanny goats cheese - Marlborough

Little River Blue cow cheese - Nelson

The Native Bush cow cheese - North Waikato

The Pecorino sheep cheese - North Waikato

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