



TASTING LOUNGE MENU

TO SHARE...

WAIHEKE TE MATUKU OYSTERS (*seasonal dependent*) (GF, DF) **\$4.50 each**

SERVED NATURAL WITH FRESH LEMON OR CHAMPAGNE VINAIGRETTE

FRESH LOCAL CIABATTA (V)

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

\$12 small/\$16 large

BRUSCHETTA (VO, VEO) **\$18 each**

FIVE SLICES OF LIGHTLY TOASTED BAGUETTE WITH YOUR CHOICES OF...

CRISPY PANCETTA, WHIPPED GOAT CHEESE, TOASTED WALNUTS AND HONEY

OR

PORTOBELLO MUSHROOM, LEMON ZEST RICOTTA, WILD ROCKET, SHAVED PARMESAN AND TRUFFLE OIL

STONYRIDGE PLATTER (*main for 2—entrée for 4*) (VO) **Half \$35 Full \$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 WITH BREAD & RICE CRACKER

SELECTION OF CHEESE (GFO, V)

SERVED WITH BONNIE OT BISCUIT, ROSEMARY CROSTINI, NZ HONEYCOMB, HOUSE MADE PICKLES & FIG CHUTNEY (V)

Whitestone Blue

Whitestone Mt Domet Double Cream Brie

Capricho Goats Cheese

(Please select two cheeses per person from the list above)

\$20 / person

TO FINISH...

CHOCOLATE NEMESIS ORANGE CRÈME FRAICHE – ‘RIVER CAFÉ LONDON’ (V) **\$18**

HONEY BRIOCHE SEASONAL FRUIT, WHITE MISO, LEMON CURD (V) **\$18**

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

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