



Harvest Menu

TO SHARE...

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

Stonyridge Sauvignon Blanc 2019 - \$13/glass

STONYRIDGE PLATTER (VO)

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

FULL PLATTER (*main for 2—entrée for 4*) **\$65**

OR

HALF PLATTER (*Entrée for 2*) **\$35**

FRESH LOCAL CIABATTA (V)

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

\$12 small/\$16 large

STARTERS...

EL CASARO BURRATA (V, GF)

APPLE, FIG, ALMOND, MINT, COS

\$22

Stonyridge Reserve Pinot Gris 2019 - \$18/glass

STEVE'S SALAD (GF, DF)

SEARED SALMON, BABY SPINACH, AVOCADO, CHERRY TOMATOES, STONYRIDGE OLIVE OIL, CITRUS & JUICE

\$22

Fallen Angel Chardonnay 2018 - \$13/glass

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



MAINS...

PASTURE FED BEEF FILLET (GFO)

BEEF FILLET, BROCCOLINI, TRUFFLE MASH, CAYENNE PARSNIP CRISP, RED WINE JUS

\$42

Stonyridge Luna Negra 2018 - \$32/glass

BIG GLORY BAY SALMON "NIKKEI" STYLE (DF, GF)

SALMON, GRILLED BRUSSELS SPROUTS, HOT PEPPER TERIYAKI, BLACKENED CUCUMBER, BABY SPINACH, LEMON

\$38

Stonyridge Reserve Pinot Gris 2019 - \$18/glass

PANZANELLA TUSCANY STYLE (V)

COURGETTE, RED PEPPER, BASIL, TOMATO, EGGPLANT, MOZZARELLA, SALTED CROUTON

\$38

Stonyridge Faithful 2018 - \$16/glass

SIDES...

TRUFFLE MASH (GF, V) \$10

MISO GLAZED CARROTS, CARAWAY MAYO (GF, DF, V) \$10

TO FINISH...

CHOCOLATE NEMESIS ORANGE CRÈME FRAICHE – 'RIVER CAFÉ LONDON' (V)

\$18

HONEY BRIOCHE SEASONAL FRUIT, WHITE MISO, LEMON CURD

\$18

SELECTION OF ICE CREAM & SORBETS AVAILABLE (GF, V)

\$5 per scoop

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)

\$20pp

How about finishing your lunch with a glass of our newly released Noble Semillon Dessert Wine 2018

\$16/glass