



HARVEST MENU

By Nic Watt, Executive Chef

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

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

PERSIA ON WAIHEKE (GFO)
ROAST QUAIL, BULGUR WHEAT, BROCCOLI, DATE, APRICOT, GOJI BERRIES, WHIPPED FETA
\$22
Stonyridge Pilgrim 2018 - \$23/glass

TIGER PRAWNS (GF, DFO)
WHOLE TIGER PRAWNS, CHILLI, COS, CORIANDER, BABA GANOUSH
\$22
Fallen Angel Riesling 2019 - \$13/glass

STEVE'S SALAD (GF, DF)
SEARED YELLOWFIN TUNA, BABY SPINACH, AVOCADO, CHERRY TOMATOES, STONYRIDGE OLIVE OIL, CITRUS & JUICE
\$22
Fallen Angel Chardonnay 2018 - \$13/glass



MAINS...

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

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

\$38

Stonyridge Reserve Pinot Gris 2019 - \$18/glass

PASTURE FED BEEF FILLET (GFO)

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

\$42

Stonyridge Luna Negra 2018 - \$32/glass

PANZANELLA TUSCANY STYLE (V, GFO, DFO, VO)

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

\$36

Stonyridge Faithful 2018 - \$16/glass

SIDES...

POTATO SKINS, PARMESEAN, ROSEMARY, SEA SALT & SMOKED PAPRIKA MAYONAISE (GF, V) \$10

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

TRUFFLE MASH (GF, V) \$10

TO FINISH...

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

\$18

HONEY BRIOCHE KIWI, WHITE MISO, LIME CURD (V)

\$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)

\$20 / person

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

\$16/glass