



BUD BURST MENU

TO SHARE

WAIHEKE TE MATUKU OYSTERS (Season Dependent) **\$4.50 each**
Served Natural w. Fresh Lemon OR Champagne Vinaigrette

FRESH LOCAL BREAD (GFO, DF)
Served with Daily House Made Dip, Marinated Olives & Stonyridge Olive Oil
Small \$12
Large \$16

STONYRIDGE PLATTER (VO)
Selection of Cured Meats, Prawns, Akaroa Smoked Salmon, Seasonal Vegetables, House Marinated Olives, Baby Mozzarella, Daily House made Condiments, Stonyridge Olive Oil, Whitestone Mt Domet Double Cream Brie & Puhoi Valley Soft Goats' Cheese, Fig Jam and Fresh Fruits. Served with Bread & Rice Crackers
\$65

STARTERS

EL CASARO BURRATA (V, GF)
Apple, Fig, Almond, Mint & Cos
\$22

SMALL STEVE'S SALAD (GF, DF)
Seared Yellowfin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil & Citrus Juice
\$22

MAINS

LARGE STEVE'S SALAD (GF, DF)
Seared Yellowfin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil & Citrus Juice
\$34

BIG GLORY BAY SALMON (GF, DF)
Salmon, Grilled Brussel Sprouts, Hot Pepper Teriyaki, Blackened Cucumber, Market Spinach & Lemon
\$38

PASTURE FED BEEF FILLET (GFO)
Beef Fillet, Broccolini, Truffle Mash, Cayenne Parsnip Crisp & Red Wine Jus
\$42

PANZANELLA TUSCANY STYLE (V, GFO, DFO, VO)
Courgette, Red Pepper, Basil, Tomato, Eggplant, Mozzarella & Salted Croutons
\$36

SIDES

POTATO SKINS with Parmesan, Rosemary, Sea Salt & Smoked Paprika Mayo (V, GF) **\$10**

ROASTED CAULIFLOWER with Caraway Mayo (GF, DF, V) **\$10**

TRUFFLE MASH (GF, V) **\$10**