



SHARING STYLE MENU

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
Small \$12
Large \$16

Steve's Salad (GF, DF)

Searched Yellow Fin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge olive oil, citrus & juice
Small \$22
Large \$34

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 fruit, served with bread & rice crackers
\$65

Stonyridge Cheese Board (GFO, V)

Served with bonnie ot biscuit, rosemary crostini, NZ honeycomb, house made pickles & fig chutney (v)

Whitestone Blue - aged for 6 months intensifying rich & full bodied flavours

Whitestone Mt Domet Double Cream Brie - cow milk, smooth textured with decadent rich flavour

Capricho Goats Cheese - smooth, fine-textured with notes of citrus

Airedale- Semi-soft, full bodied flavour profile with a strong to sharp finish

2 Cheeses \$20

3 Cheeses \$30

4 Cheeses \$40

To Finish...

Chocolate Nemesis Orange Crème Fraiche – 'River Café London' (V)
\$18

Honey Brioche Seasonal Fruit, White Miso, Lemon Curd (V)
\$18

Calippo Ice Blocks \$4

Lemon

Raspberry/Pineapple

Magnum Paddle Pops \$6

Classic

Double Caramel

Dairy Free Almond