



VERAISON MENU

TO SHARE

WAIHEKE TE MATUKU OYSTERS *(seasonal)* (GF, DF)

Au Naturel served with Lemon | Sauce Mignonette

Half Dozen \$27

One Dozen \$54

BREADS, OLIVES & DIPS (GFO, V, VEO)

Daily House Made Dip | Marinated Olives | Stonyridge Olive Oil

Small \$12

Large \$16

STARTERS

And our Sommelier's suggestion...

PESCE CRUDO (GF, DF)

Marinated Fish | Burnt Orange & Lemon Oil Dressing | Coriander Radish | Dried Mandarin | Miso Salad | Black Olive Powder | Parsley Oil

\$26

fallen Angel Riesling | Glass \$13 | Bottle \$50

DUCK SALAD (GF, DF)

Slow Roasted Duck | Fennel Radish | Green Apple | Mint | Parsley | Basil | Parmiggiano | Duck Jus Vinaigrette

\$28

Stonyridge Syrah | Glass \$15 | Bottle \$60

CHAR-GRILLED & ROASTED TREE-RIPENED NECTARINE (GF)

Prosciutto | Buffalo Mozzarella | Prawn | Basil | Roast Tomato

\$28

Stonyridge Luna Dorada Chardonnay | Glass \$32 | Bottle \$140

AKAROA COLD SMOKED SALMON (GF, DF)

Sarladaise Baked Potato | Rocket | Tarragon Salsa

\$28

Stonyridge Sauvignon Blanc | Glass \$13 | Bottle \$50

SMALL STEVE'S TUNA SALAD (GF, DF)

Seared Yellowfin Tuna | Tomato | Spinach | Avocado | Toasted Linseed | Lemon | Stonyridge Olive Oil

\$26

fallen Angel Rosé | Glass \$13 | Bottle \$50

EL CASARO BURRATA (GF, V)

Apple | Fig | Almond | Mint | Cos

\$26

fallen Angel Pinot Gris | Glass \$13 | Bottle \$50



MAINS

And our Sommelier's suggestion...

LARGE STEVE'S TUNA SALAD (GF, DF)

Seared Yellowfin Tuna | Tomato | Spinach | Avocado | Toasted Linseed | Lemon | Stonyridge Olive Oil
\$34

fallen Angel Rosé | Glass \$13 | Bottle \$50

FRESH SUSTAINABLY SOURCED MARKET FISH (GF, DF)

Kina Black Olive Butter | Cherry Tomato | Potato | Green Olives | Caper Berry | Garlic Confit | Cress | Parsley
\$38

Ask for Pairing with Fish of the day

PASTURE-FED BLACK ANGUS BEEF FILLET (GF)

Soft White Chèvre Chive Polenta | Veal Jus | Tomato Chermoula
\$42

Stonyridge Luna Negra | Glass \$32 | Bottle \$140

YOGI BOWL (VE, GF, DF)

Roasted Vegetables | Sauerkraut | Hummus | Avocado Salad | Mixed Seeds | Kimchi Mayo | Dried Beet-Heart Kraut
\$34

Stonyridge Syrah | Glass \$15 | Bottle \$60

SIDES

KELP-SALT ROASTED KUMARA, CARROT & PARSNIP Basil Dressing | Toasted Pine Kernels (GF, DF, V, VE) **\$12**

ROMAINE LETTUCE Parmiggiano | Croutons | Green Olive Dressing (V, VE) **\$12**

TO FINISH

DESSERTS

Miniature Panna Cotta (V, GF)

\$8.50

Miniature Crème Brûlée (V, GF)

\$8.50

Miniature Chocolate Mousse (V, GF)

\$8.50

Miniature Deconstructed Cheesecake (V)

\$8.50

All Four Desserts To Share (V)

\$32

CHEESE

STONYRIDGE CHEESE BOARD (V, GFO)

\$30

Served with Bonnie ot Biscuit | Rosemary Crostini | NZ Honeycomb |
House Made Pickles | Fig Chutney

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

Whitestone Airedale

Semi-soft cheese with full bodied flavour profile & a strong to sharp
finish

fallen Angel Noble Semillon Dessert Wine | Glass \$15 | Bottle \$60