



YOGA DECK FOOD MENU 2021

	½ doz	1 doz
Te Matuku Oysters (<i>weather dependent</i>)		
GF.DF. Fresh Shucked Raw + Naked Champagne mignonette lemon	28	56
GF.DF. Baked Oysters Kilpatrick bacon shallot spicy black sauces	32	60
GFO.V. Artisan Breads estate-roast garlic aioli + tapenade	S/16	L/21
GFO.VE. Estate Olives marinated + scorched crostini		14
GFO. Blackball Chorizo Syrah-braised onions + bay leaves crusty bread		18
GFO.V. Green Goddess Hummus labneh cheese crostini		18
GFO.V. Chèvre Goat Cheese balsamic fig jam truffled honeycomb crostini		18
GFO. Estate-Smoked Fish Pâté cornichon gremolata crostini		18
GFO. Stonyridge Grazing Platter <i>a main for 2, or a graze for 4</i>		75
NZ artisan-cured meats melon garlic + chilli butterfly prawns grilled vegetables hot smoked Akaroa salmon smoked fish pâté buffalo mozzarella Estate-marinated olives double cream brie goat cheese dips + condiments artisan craft breads		
V. GFO. Stonyridge Cheese Board		34
Kikorangi Blue Whitestone Brie Whitestone Airedale seed + oat biscuits garlic crostini NZ bush honeycomb kitchen pickles balsamic fig jam		

Pair with our tasting flights:

- The Island of Wine (2 white & 1 red) \$15
- Waiheke Rhone Ranger (1 white & 2 red) \$15
- Premium Estate Tasting (3 premium red wines) \$30