



Stonyridge Vineyard

www.stonyridge.com

Winter Menu

Friday-Sunday

Chef Tony Moss

www.cheftonymoss.com

Ciabatta Bread

Served With Either

Our Spinach, Walnut and Orange Pesto & Roasted Garlic Aioli
or
House Marinated Olives and Our Stonyridge Extra Virgin Olive Oil

16.0

Bruschetta

Lightly Toasted Pide Loaf Topped With

Pancetta, Paprika Onion Jam and Cows Curd Cheese
or
House Cured Salmon, Parmesan Cheese and Caper
or
Sliced Tomato, Bocconcini, Fresh Basil and Olive Oil

All 20.0

Stonyridge Tasting Plate

Perfect Entrée for Four to Start or Main for Two

House Hot Smoked Salmon, Waiheke Te Matuku Bay Oysters, House Made Red Wine and Duck Liver Pâté, Prosciutto Crudo, Paprika Onion Jam, Our Spinach, Walnut and Orange Pesto, Stonyridge Extra Virgin Olive Oil, Iron Gate Brie, Marinated Olives and Ciabatta Bread

50.0

Small Plates

House Cured and Hot Smoked South Island Salmon Loin, Beetroot, Orange and Almond Salad w. Lightly Vanilla Infused Poppy seed Fraiche

18.5

Cauliflower and Coconut Soup with Hints Of Kaffir Lime and Chilli Sorbet

16.0

Searred Ostrich Fillet, Tartlet of Chèvre Du Boudin and Cherry, Tiny Watercress and House Made Stonyridge Vincotto

25.5

House Made Duck Liver and Stonyridge Cabernet Pate, Paprika Onion Jam

18.0

Local Te Matuku Bay Oysters, Served Natural w. Lemon Permeated Ice

18.0/30.0

Main Plates

Thick Flank Roast of Southland Lamb, Parsnip Cream, Baby Spinach, Smoked Apple Sauce with Hints Of Mint, Cashew Crumbs and Stonyridge Jus	38.0
Venison Osso Bucco Braised with Touches of Cocoa and Cinnamon, Celeriac and Pear Pave, Celeriac Essence and Brocolini	38.0
Line Caught Waiheke Snapper, Saffron, Green Pea and Crab Risotto, Wild Rocket, Parmigiano Reggiano and Our Olive Oil	38.0
Eye Fillet Of Beef, Purée Of Agria Potato, Shitake, Oyster and Portobello Mushrooms, Essence of Beef	38.0
Celeriac and Pear Pave, Celeriac Essence, Beetroot and Orange Salad, Vanilla Poppy Seed Fraiche and Brocolini	32.0

Side Orders

Brocolini w. Cashew Crumbs	
Baby Spinach and Beetroot Salad w. Our Vincotto	
Agria Potato Puree w. Truffle Oil	
	All 8.0

Extra Orders

Crostini	1.0
Ciabatta Bread	1.5
Cheese Wafers	2.0
Dips	3.0
Our Olive Oil	5.0

Desserts

Classic Tahitian Vanilla Panna Cotta, House Made Lerida Fig and Cardamom Sorbet	
Hot, Bittersweet, Chocolate Soup, Chocolate Sponge & House Made Marshmellow, Our Vanilla Bean Ice Cream	
Warmed Poached Berries & Cranberries, House Made Stonyridge Olive Oil Ice Cream	
	All 14.0

Cheese

<i>50g Portions, Served with Wafers, Fruit Paste and Poached Figs</i>	
Waiheke Putiki Bay Sheep's Pecorino	20.0
Iron gate Wash Rind Brie	14.0
Stonyridge Manchego Style Cheese	20.0
Church Bay Blue	20.0

A children's platter is available on request – Duct tape is available for hyperactive children.

GST is included but service is not, so please remember to tip our staff who are on minimal wages and are pursuing their studies as brilliant young artists and dancers while simultaneously struggling to support their aging hospitalised mothers and pre-school siblings.

Thank You For Choosing Stonyridge Vineyard

All Red Meats and Game Fish Are Served Medium Rare Unless Otherwise Specified
Meats Cooked More Than This Take Extra Time (but that's ok!!)
*We Apologise in Advance for any delays in peak times,
Please Advise Staff If You Are On Time Restrictions*

One Bill Per Table

