

stonyridge vineyard

summer 2010

chef Tony Moss

Bread

\$15

Ciabatta Bread w.

Honey, confit Garlic and Mustard Mayonnaise &
Rocket, orange and walnut Pesto

or

stonyridge Extra virgin olive oil & stuffed olives

Bruschetta

All \$15.5

Toasted Ciabatta Bread, rubbed with Extra virgin olive oil and Garlic
then Adorned with:

Cured salmon, Parmesan and Capers

or

Prosciutto, Paprika onion Jam
And 'over the moon cows' curd cheese

or

Tomato, Mozzarella and Basil Leaves

stonyridge Tasting Platter

\$48

An Arrangement of House Made Delicacies
To Enjoy with wine and Friends

House Made Duck Liver and Fallen Angel Pinot Noir Pate,
Local Te Matuku Bay oysters, House smoked south Island salmon,
Prosciutto Crudo, stonyridge Extra virgin olive oil,
waiheke stuffed olives, Rocket Pesto, Paprika onion Jam and Brie
cheese
served with Ciabatta Bread

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Entrees

seared Calamari, Red Cabbage, Carrot, Herb and Cashew slaw w. Asian Inspired Dressing

\$16

Carpaccio of wagyu-Angus crossed Beef, sugar snaps, Red Radish, Pea shoots and soy and Truffle Emulsion

\$18

Caprese- Fresh Tomato, Bononcini and Basil w. stonyridge Extra virgin olive oil and sweet Balsamic

\$17

Fallen Angel Pinot Noir and Duck Liver Pate, Paprika onion Jam, Balsamic wine Essence

\$16

south Island salmon- House Cured and Hot smoked over stonyridge Larose shavings, Dill Mayonnaise, Fresh Lime and Rocket

\$16

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.

Main Plates

Confit of Corn Fed, Free Range Chicken Leg w. Grilled Polenta Cake
and Green Beans, Stonyridge Lavender Hollandaise
\$30

Line Caught Waiheke Fish of The Day, Broad Bean, Spinach, Toasted
Almond Salad w. Cauliflower Cream and a Passionfruit & Chive Dressing
Gluten Free
\$34

Pan Roasted Eye Fillet of Beef w. Truffled Puree of Organic Agria
Potato, Caramelised Baby Onions and Beef Essence
Gluten Free
\$37.5

New Zealand Lamb Rack, Kumara and Mint Pave, House Made
Rosemary Jelly and Olive Oil Crushed Peas
Gluten Free
\$36

Grilled Polenta Cake w. Asparagus, Crushed Peas, Slow Roasted
Tomatoes and Stonyridge Lavender Hollandaise
\$29

side dishes

All \$8

Rocket, Cherry Tomato and Balsamic Salad
Asparagus w. Stonyridge Lavender Hollandaise
Truffle Infused Organic Agria Potato Puree

Thank-you for choosing Stonyridge Vineyard
we pride ourselves in making you as happy as possible
Lamb and Beef are recommended to be served pink
we can cook these more, but it takes a little longer to cook (and digest)...

Desserts

All \$13

Bittersweet chocolate Nemesis, sugar Poached Goji Berries
Hazelnut Ice Cream

creme Brulee w. Apple and Pistachio "Crumble"

Almond, Lemon and Lime cake w. Creme Fraiche and olive oil sauce

Hazelnut Ice Cream, Raspberry sorbet, vanilla Gelato

cheese

Each served with Guava Paste, vanilla Poached Lerida Figs and wafers

Gorgonzola (50g)-

This Milanese specialty from the village of Gorgonzola is a soft and creamy set with a vibrant blue/green vein.

\$15

Pecorino (50g)-

A perfect way to finish your meal, a firm sardinian product, with zesty tones that rival your familiar cheddar tendencies.

\$15

Irongate Brie (50g)-

with an orange surface, the daily washing of the surface of the cheese gives it strong aromas of yeast and sweet tangy flavours. Irongate is the name of a stream which meanders through the vineyard and orchard land south of Hastings.

\$15

Mt Hector (40g)-

Hailing from the Tararua ranges this earthy, soft and chalky goats cheese is the perfect match with our Fallen Angel sticky

\$17

Brie/Gorgonzola/Pecorino (50g Total) w. wafers, Figs and Guava Paste

\$35