



# STONYRIDGE RESTAURANT

## À La Carte Menu

### TO START

<b>Wild Wheat Artisan Bread</b> (v, n.a.g.o) house smoked truffle butter   Stonyridge extra virgin olive oil		22
<b>Baked Camembert</b> (v, n.a.g.o) truffle honey   sourdough crostini		24
<b>Local Te Matuku Oysters</b> (n.a.g, n.a.d, p) sauce mignonette   lemon	1/2 doz	38
	1 doz	76

\*Subject to availability

### ENTREES

<b>Prosciutto Salad</b> (n.a.g, n.a.d.o) rocket   walnut   parmesan   pear		26
<b>Grilled Zucchini</b> (n.a.g, v) chevre   preserved lemon   pine nuts   mint		26
<b>Ceviche of the day</b> (n.a.g, p) ask your server		28
<b>Stone Crab</b> (n.a.g, n.a.d.o, p) kawa kawa aioli   avocado   fennel		30
<b>Lamb Ribs</b> (n.a.g, n.a.d.o) fig vincotto   pomegranate   feta   gremolata		32
<b>Charred Octopus</b> (n.a.g, n.a.d, p) hummus   olives   capers   cherry tomato		32
<b>Horopito Wild NZ Venison</b> (n.a.g, n.a.d.o) blackberry jus   beetroot   buffalo curd   herb oil		32

## MAINS

<b>Beetroot &amp; Gin Salmon Gravlax</b> (n.a.g, p) wasabi avocado   orange   fennel	42
<b>Burrata</b> (v, veo) spring vegetable medley   preserved lemon   fregola	42
<b>Market Fish</b> (p, n.a.g.o) escabeche   sauce vierge   butternut puree   cuttlefish tuile	48
<b>Wagyu Bavette</b> (n.a.g) miso bone marrow   seasonal greens   pickled enoki   jus	59

## SIDES

<b>Radicchio Salad</b> (n.a.d, n.a.g.o) witloof   coconut lime dressing   croutons	16
<b>Truffle Mash</b> (n.a.g, v)	18
<b>Watermelon Salad</b> (n.a.g, v) cracked pepper   goats cheese   mint	22
<b>Cami Caprese</b> (n.a.g, v) whipped mozzarella   confit cherry tomatoes   basil	24

## DESSERTS

<b>Pumpkin Meringue Pie</b> (ve)	20
<b>Chilli Chocolate Mousse</b> (v, n.a.g.o) dulce de leche   oreo soil   macadamia praline	20
<b>Creme Brulee</b> (v, n.a.g.o) coconut sesame grissini	20
<b>Cheese Board</b> (v, n.a.g.o) selection of NZ cheeses   truffle honey   cornichon	42