



Functions Menu
Summer 2023/2024

STONYRIDGE VINEYARD

FUNCTIONS MENU

Our menus are designed to be served family style
in the middle of the table on large platters

Menu items will be portioned according to the group size

Our menus are based on seasonal availability and are subject to change

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www.stonyridge.com

gf: gluten free, gfo: gluten free option, df: dairy free, dfo: dairy free option, p: pescatarian, v: vegetarian, ve: vegan

Menu and prices are subject to change without notice
Dietary requirements need advance notice and may incur a surcharge



Functions Menu
Summer 2023/2024

MENU A | 2 Course Menu

\$80 per person

TO START

Stonyridge Degustation Platter (dfo,vo)

Selection of imported cured meats, local cheese, smoked fish pate, prawns, salmon, pickled vegetables, olives, lemons, dips, crostini breads

MAINS (PICK 2)

Akaroa Whole Salmon Fillet, Popz spice blend, horseradish crème fraiche (gf, dfo, p)

Hurunui Grain-fed Beef Rump, Mustard, balsamic caramel shallots (gf, df)

Pulled Lamb Leg, Fried rosemary, mint sauce, jus, (gf, df)

Butterfly Chicken, Confit garlic, preserved lemon, thyme (gf, df)

Porchetta, Sage, pistachio, apricot, maple poached pears (gf, df)

Kumara Gnocchi, Kikorangi, sun dried tomato, pesto, walnuts (v)

Accompanied with

Roast Potatoes, Confit garlic, paprika, gremolata (ve, gf, df)

Garden Salad, Cherry tomato, cucumber, pickled radish (ve, gf, df)

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MENU B | 3 Course Menu

\$95 per person

TO START

Bread & Butter, House smoked truffle butter, Stonyridge olive oil, balsamic (gfo, v)

ENTREES (PICK 2)

Ceviche of the Day, (gf, p)

Grilled Zucchini, chèvre, preserved lemon, pine nuts, mint (gf, v)

Stone Crab, kawa kawa aioli, avocado, fennel (gf, df, p)

Lamb Ribs, fig vincotto, pomegranate, feta, gremolata (gf, dfo)

MAINS (PICK 2)

Akaroa Whole Salmon Fillet, Popz spice blend, horseradish crème fraiche (gf, dfo, p)

Hurunui Grain-fed Beef Rump, Mustard, balsamic caramel shallots (gf, df)

Pulled Lamb Leg, Fried rosemary, mint sauce, jus, (gf, df)

Butterfly Chicken, Confit garlic, preserved lemon, thyme (gf, df)

Porchetta, Sage, pistachio, apricot, maple poached pears (gf, df)

Kumara Gnocchi, Kikorangi, sun dried tomato, pesto, walnuts (v)

Accompanied with

Roast Potatoes, Confit garlic, paprika, gremolata (ve, gf, df)

Garden Salad, Cherry tomato, cucumber, pickled radish (ve, gf, df))



MENU C | 4 Course Menu

\$110 per person

TO START

Bread & Butter, House smoked truffle butter, Stonyridge olive oil, balsamic (gfo, v)

ENTREES (PICK 2)

Ceviche of the Day, (gf, p)

Grilled Zucchini, chèvre, preserved lemon, pine nuts, mint (gf, v)

Stone Crab, kawa kawa aioli, avocado, fennel (gf, df, p)

Lamb Ribs, fig vincotto, pomegranate, feta, gremolata (gf, dfo)

MAINS (PICK 2)

Akaroa Whole Salmon Fillet, Popz spice blend, horseradish crème fraiche (gf, dfo, p)

Hurunui Grain-fed Beef Rump, Mustard, balsamic caramel shallots (gf, df)

Pulled Lamb Leg, Fried rosemary, mint sauce, jus, (gf, df)

Butterfly Chicken, Confit garlic, preserved lemon, thyme (gf, df)

Porchetta, Sage, pistachio, apricot, maple poached pears (gf, df)

Kumara Gnocchi, Kikorangi, sun dried tomato, pesto, walnuts (v)

Accompanied with

Roast Potatoes, Confit garlic, paprika, gremolata (ve, gf, df)

Garden Salad, Cherry tomato, cucumber, pickled radish (ve, gf, df)

TO FINISH (PICK 1)

Petits Fours & Macarons

Cheese Board, (v, gfo)

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