



Menu Selection



Our menus are designed to showcase the very best **fresh, seasonal ingredients**, sustainably sourced from hand-picked suppliers; our beautifully-crafted dishes allow the **unique flavours of New Zealand** to take centre stage.

Menus and pricing valid to 31st August 2019.

Prices are per person, exclusive of GST, based on a minimum of 21 guests.

All fish dishes are subject to availability of fresh catch. Our Executive Chef reserves the right to substitute an alternative fresh fish variety if required.

CANAPES

Selection of 4 canapes – approx. 2 – 3 portions per canape type per person 18.0

CECIL PEAK MENU

Three courses with one option per course 79.0

REMARKABLES MENU

Three courses with one entrée, alternate service main, one dessert 88.0

Three courses with one entrée, choice of two mains, one dessert 92.0

CORONET MENU

Three courses with alternate service of each course 99.0

Three courses with choice of two options per course 109.0

DEGUSTATION MENU

4 course (2 entrées / main / dessert) 114.0

5 course (3 entrées / main / dessert) 130.0

6 course (3 entrees / main / cheese / dessert) 143.0

Designed in consultation with our Executive Chef

SOUTHLAND BBQ MENU

Two courses including 3 mains selections, 3 sides, one dessert 89.0

LAKE HAYES BUFFET

One entrée, selection of 3 sharing mains and sides, one dessert 98.0

LAKE WAKATIPU BUFFET

One entrée, choice of 3 sharing mains and sides, one dessert 109.0

WALK AND FORK MENU

Choice of 8 small plates and two Chef's Choice sweets to finish 104.0

Set up over 3-4 food stations for guests to enjoy while mingling

LODGE TRUST THE CHEF (2-6 guests)

5 course dinner 147.0

SMALL GROUPS MENU (7-20 guests)

Three courses with one entrée, alternate service main, one dessert 109.0

CHILDREN'S MENU (2-10 years)

Two courses 'Trust the Chef' 25.0

All menus include self-service tea and coffee after dessert.

Canapes

Please select your choice of **four canapes** from the following options:

EARTH

- Chicken Liver Parfait Profiterole / Plum / Pistachio
- Avocado / Smoked Chicken / Brie Bruschetta
- Chicken / Mushroom / Herb Vol-au-Vent (†)
- Chicken Skewer / Chili Kelp / Ginger Mayo* (†)
- Pork / Pine Nut / Harissa Mayo Skewer* (†)
- Pork Rillettes / Crostini / Red Onion Marmalade
- Duck / Filo / Pistachio / Plum Sauce (†) (+2.0)
- Steak Tartare / Filo / Pickled Mustard Seed
- Roast Beef / Crostini / Blue Cheese / Caramelised Onion
- Beef Carpaccio / Crostini / Pine Nut Salsa / Parmesan
- Lamb Loin / Crostini / Hummus / Chermoula

SEA

- Smoked Salmon Profiterole / Preserved Lemon / Shallot
- Smoked Salmon Blini / Crème Fraîche / Pickled Shallot
- Ceviche / Chili / Citrus Pearls / Coconut Cream
- Sesame Prawn Toast / Avocado / Coriander (†)
- Prawn / Hoisin / Garlic / Chili* (†) (+2.0)
- Tuna Tataki / Miso / Furikake* (+2.0)
- Oyster / White Balsamic / Shallot / Chives* (+4.0)
- Whitebait Fritter / Sauce Gribiche* (†) (+4.0)

GARDEN

- Celeriac Profiterole / Caramel / Hazelnut
- Eggplant Blini / Capsicum / Mint
- Tomato / Basil / Roast Garlic Bruschetta
- Goat Cheese Profiterole / Honey / Thyme Salt
- Mushroom / Rocket / Parmesan Bruschetta
- Truffled Brie / Crostini / Chives / Walnut
- Spinach / Blue Cheese Vol-au-Vent

* Gluten-free

(†) Served warm

Entrees

EARTH

- Chicken Liver Parfait / Pear Jelly / Walnut Bread* - (Served cold)
- Quail / Cranberry / Sage / Macadamia (+ 2.0)
- Pistachio Pork Terrine / Cherry Relish / Cornichons / Sourdough* - (Served cold)
- Ham Hock and Pea Croquette / Gribiche / Pickled Radish*
- Smoked Wakanui Beef Cheek / Carrot / Orange / Olive / Red Pepper Harissa*
- Shaved Roast Lamb / Oyster Mayo / Roast Garlic / White Anchovy / Mint Jelly / Pine Nut* - (Served cold)

SEA

- Tartare of Whitefish / Lemon Celeriac Puree / Goat Cheese / Radish / Apple*
- Ikejime Blue Cod / Aged Ponzu / Pickled Ginger / Coriander / Wasabi* (+3.0)
- Stewart Island Salmon Mi-Cuit / Coconut Yoghurt / Lime Pickle / Carrot Salad*
- Tuna Tataki / Soy Pearls / Pickled Cucumber / Avocado / Sesame Dressing
- Slipper Lobster / Kaffir / Lemongrass / Corn Puree / Curry Granola (+3.0)
- Paua Ravioli / Citrus Beurre Blanc / Crisp Kumara (+2.0)

GARDEN

- Mushroom Pate / Whisky Jelly / Rosemary Focaccia
- Blue Cheese Bavarois / Asparagus / Walnut Oil Dressing
- Arancini / Smoked Mozzarella / Pickled Beetroot / Rocket Pesto*
- Cauliflower Velouté / Crispy Shiitake Mushrooms / Poached Egg / Truffle*

*Gluten-free or can be made gluten-free on request

Mains

EARTH

- Chicken Leg / White Cabbage, Bacon, Currants / White Bean Puree*
- Duck Breast / Macadamia Romesco / Fig / Balsamic Jus / Watercress
- Freedom Farm Pork Belly / Granny Smith Apple Compote / Roast Onion / Sage / Pickled Mustard Seed*
- BBQ-rubbed Wakanui Sirloin / Confit Vine Tomatoes / Kumara Purée / Wilted Greens / Olive Jus*
- Wakanui Eye Fillet / Truffled Parsnip / Tobacco Shallots / Chargrilled Broccolini / Port Jus* (+3.0)
- Lamb Rump / Baba Ganoush / Warm Cauliflower, Chickpea, Raisin Salad / Buffalo Labneh*
- Lamb Shoulder Ravioli / Confit Lemon / Dried Olive / Spinach*
- Lamb Shank / Pomme Purée / Seasonal Vegetables / Apple Salsa Verde / Mint Jus*
- Venison / Pickled Red Cabbage / Quince / Chestnut (+3.0)*

SEA

- Catch of the Day / Saffron Risotto / Fennel / Mussels / Prawn / Pea*
- Stewart Island Blue Cod / Kumara and Potato Rösti / Parsley and Shallot Salad / Parmesan Beurre Blanc*
- Waimaunga Salmon / Pea Mash / Wild Mushroom / Black Rice / Miso / Herb Salad*

GARDEN

- Parisian Gnocchi / Brussel Sprouts / Port Prunes / Walnut Crumb
- Porcini Risotto / Goat Cheese / Puffed Barley / Pecorino / Shaved Mushroom*
- Chargrilled Butternut / Spiced Lentils / Yoghurt / Curry Leaves / Orange
- Tempura Cauliflower / Smoked Chickpea Cream / Dukkah / Chili

*Gluten-free or can be made gluten-free on request

Desserts

CHOCOLATE / COFFEE / CARAMEL

- Chocolate Pot / Central Otago Olive Oil / Sea Salt*
- Chocolate Fondant / Tonka Bean Ice Cream / Hazelnut Praline
- Guinness and Dulce de Leche Tiramisu
- Sticky Date Pudding / Vanilla Chantilly / Coffee Syrup / Banana

ORCHARD FRUITS / BERRIES

- Apple Cake / Yoghurt Ice Cream / Chinese Five Spice / Walnut Chutney
- Stonefruit Crumble / Goat Cheese Sorbet*
- Blackberry and Apple Pavlova / Vanilla Custard*
- Lemon and Yellow Beet Posset / Raspberry / Macadamia Biscotti*
- Ginger Brandy Snap Millefeuille / Clotted Cream / Strawberry
- Rata Honey Ice Cream / Golden & Green Kiwifruit / Ginger Oil / Gingernut

VANILLA

- Vanilla and Buttermilk Panna Cotta / Brown Rice Syrup / Rhubarb / Green Tea Crumble
- Vanilla Crème Brûlée / Toasted Milk Shortbread
- Vanilla Cheesecake / Malt Crumb / Sour Cherry Compote*
- Parsnip Rice Pudding / Caramelised Pear Ice Cream / Candied Walnuts / Miso Salted Caramel*

CHEESE †

- Gibbston Valley Balfour with pear chutney and toasted dark rye bread
- Kikorangi blue cheese with pumpkin marmalade and oat biscuits
- Whitestone Brie with port onions, walnuts and water crackers.

† 80g of cheese per person served with accompaniments

Instead of dessert + 3.0 | As an extra course + 10.0

Served at each table with condiments and crackers + 8.0 | Served on a large platter at the bar + 6.0

WEDDING CAKE †

† May be substituted for dessert, served 'buffet' style with tea and coffee (less 2.0 per person off menu price) **or** plated and served to tables in place of dessert, accompanied by berry coulis and cream **or** ice cream. Stoneridge reserves the right to accept or decline the serving of wedding cake to tables if the Executive Chef is of the opinion that the quality of the cake would bring the venue into disrepute.

Tea or Coffee

Add a **Gourmet Supper** a selection of two from the following + 7.0

Southern Cheese & Garlic Rolls / Sliders / Mini Savouries / Housemade Ice cream in Waffle Cones

BBQ Menu

MAINS (please choose 3)

- Beef sirloin / mustard brown sugar glaze / pickled onion
- Free range Chicken breast / Berbere spice / preserved lemon
- Pork loin / marinated in Guinness beer / rosemary / garlic
- Lamb rump / confit garlic / parsley gremolata
- Locally made sausages / caramelized onions / mustard
- Paradise prawns / lemon / chives aioli
- Salmon steaks / salsa verde
- Butterflied chicken / chipotle rub / coriander yoghurt
- Boneless leg of lamb / chermoula / pea pesto

Served banquet-style to the table to share

SALADS (please choose 3)

- Pickled Beetroot /apple / feta / hazelnut / pomegranate dressing
- Roast Pumpkin / rocket / red onion / dukkha / balsamic dressing
- Green leaf / radish / fennel / tomato / spring onion
- Shaved cabbage / parmesan / parsley / lemon
- Roast cauliflower / baby spinach / red onion / vadouvan oil
- Gourmet potato / bacon / mustard dill aioli
- Asian Soba noodle salad / carrot / sesame / chilli / ginger / coriander

DESSERT

Please choose one dish from the dessert page to be served individually

Tea or Coffee

Add a **Gourmet Supper** a selection of two from the following + 7.0

Southern cheese & garlic rolls | Sliders | Mini savouries | Housemade ice-cream in waffle cones

Lake Hayes Buffet

ENTRÉE

Please choose one dish from the entrée page to be served individually

MAINS (selection of 3)

- Wakanui sirloin / mustard brown sugar glaze / pickled onions
- Chicken breast / parsnip crème / bacon rye crumble
- Salmon fillet / miso / radish / furikake

Served banquet-style to the table to share

SIDES (please choose 3)

- Cous cous salad / spiced cauliflower / cranberry / pomegranate
- Beetroot salad / apple / feta / pistachio
- Shaved cabbage / parmesan / parsley / lemon
- Gourmet potato / bacon / mustard dill aioli
- Roast Pumpkin / rocket / red onion / dukkah / balsamic dressing
- Asian Soba noodle salad / carrot / sesame / chilli / ginger / coriander
- Kumara / coconut cream / chilli / coriander / sesame
- Seasonal green leaf salad / radish / cucumber / vinaigrette
- Panzanella / tomato / sour dough / basil / olives

DESSERT

Please choose one dish from the dessert page to be served individually

Tea or Coffee

Add a Gourmet Supper a selection of two from the following + 7.0

Southern cheese & garlic rolls | Sliders | Mini savouries | Housemade ice-cream in waffle cones

Lake Wakatipu Buffet

ENTRÉE

Please choose 1 dish from the entrée page to be served individually

MAINS (please choose 3)

- Wakanui sirloin / mustard brown sugar glaze / pickled onions
- Chicken breast / parsnip crème / bacon rye crumble
- Salmon fillet / miso / radish / furikake
- Roast lamb rump / chermoula / baba ghanoush / coriander oil
- Mediterranean fish stew / tomato / olive / garlic croutes
- Beef brisket / parsley shallot salad / capers / horse radish cream
- Pork shoulder / chipotle mayo / capsicum / buckwheat

Served banquet-style to the table to share

SIDES (please choose 3)

- Shaved cabbage / parmesan / parsley / lemon
- Beetroot salad / apple / feta / pistachio
- Seasonal green leaf salad / radish / cucumber / vinaigrette
- Roast cauliflower / baby spinach / red onion / vadouvan oil
- Panzanella / tomato / sour dough / basil / olives
- Kumara / coconut cream / chilli / coriander / sesame
- Roast Pumpkin / rocket / red onion / dukkah / balsamic dressing
- Asian Soba noodle salad / carrot / sesame / chilli / ginger / coriander
- Roast potato / green onion / mustard / sour cream †
- Seasonal green vegetables / lemon / garlic / olive oil †
- Roast carrots / walnuts / honey / cumin yoghurt †
- Soft polenta / Gibbston Valley Romano / roast pear / rocket †

DESSERT

Please choose one dessert from the dessert page to be served individually

Tea or Coffee

Add a Gourmet Supper a selection of two from the following + 7.0

Southern cheese & garlic rolls | Sliders | Mini savouries | Housemade ice-cream in waffle cones

† Served warm

Walk and Fork Menu

SMALL PLATES (please choose 8)

- Stewart Island Smoked Salmon / pickled cucumber / puffed buckwheat / crème fraiche
- Sweet & Sour Prawns / chilli / mango / coriander
- Freedom Farm Pork belly / red onion marmalade / apple slaw
- Asian Noodle Salad / spiced chicken thigh / hoisin / sesame
- Roast Beetroot Salad / goat cheese / hazelnut dukkah / pomegranate dressing
- Pumpkin & Corn Fritter / smoked tomato relish / water cress
- Beef Cheek Slider / roast garlic aioli / coleslaw / parmesan
- Turbot Slider / watercress / preserved lemon aioli
- Haloumi Slider / eggplant & mint chutney / baby roquette
- Japanese Pancake / bacon / tonkatsu / furikake
- Ceviche / coconut cream / lime / grapefruit / micro greens
- Fish Tortilla / avocado / corn / chilli / coriander
- Moroccan Lamb / flat bread / hummus / labne
- Mushroom Bruschetta / roquette / parmesan / truffle oil
- Chicken Empanada / chipotle / coriander

Set up over three/four stations for guests to enjoy while mingling

SWEET TREATS (chef's choice of two)

- Selection of macaroons
- Chocolate & salted caramel tarts
- Apple Tarts / vanilla crème fraiche
- Truffles
- Profiteroles

Tea or Coffee

Add a Gourmet Supper a selection of two from the following + 7.0

Southern cheese & garlic rolls | Sliders | Mini savouries | Homemade ice-cream in waffle cones

Sample Children's Menu

MAINS (chef's choice) †

VEGETARIAN

- Soup of the Day

PIZZA / PASTA

- Chicken and Vegetable Pasta / tomato and cream sauce
- Housemade Pizza / ham /cheese / pineapple
- Spaghetti / home-made tomato sauce

FISH

- Crumbed Fish / chips / garden salad

CHICKEN

- Chicken / roasted vegetables
- Housemade Chicken Nuggets / chips / salad
- Soy and Honey Chicken Drumsticks / vegetables

BEEF

- Mini Beef Burgers / chips
- Kids' Steak / chips / vegetables

DESSERT (chef's choice) †

- Banana Split
- Chocolate Brownie
- Ice Cream Sundae
- Jelly and Ice Cream
- Trio of Ice Cream

† All children's meals are provided as a Chef's Choice offering, with the above menu intended to show an example of dishes we may serve.