



# Small Group Menu



Available for 7-20 guests

3 courses with 2 main options served alternate drop 109.0  
add Chef's Choice of four pre-dinner canapes 18.0

Menus and pricing valid to 31<sup>st</sup> April 2019  
Prices are per person, exclusive of GST

# *Entrees*

## EARTH

- Chicken Liver Parfait / Pear Jelly / Walnut Bread\*
- Quail / Cranberry / Sage / Macadamia (+ 2.0)
- Pistachio Pork Terrine / Cherry Relish / Cornichons / Sourdough\*
- 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\*

## 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 Bavoire / 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 **+6.5**

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