



**STONERIDGE  
ESTATE**

lake hayes - queenstown  
new zealand



# Small Groups

One entrée, alternate drop of two mains and set dessert

Available for 7 - 20 guests - 109.0

add Chef's Choice of pre-dinner canapes -18.0



# Entrée Menu

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## Earth

- Prosciutto / Potato Croutons / Tapenade / Heirloom Tomatoes / Rocket / Goat Cheese (†)
- Chicken Liver Parfait / Plum / Pistachio / Toasted Brioche (†)
- Pistachio Pork Terrine / Sauce Gribiche / Cornichons / Sourdough (†)
- Ham Hock and Pea Croquette / Smoked Tomato Relish / Onion Pickle
- Beer-Braised Beef Cheek / Cauliflower Puree / Parmesan / Truffle Oil / Pine Nut

## Sea

- Market Whitefish Crudo / Basil / Chili / Crispy Capers / Lemon Dressing (†)
- Crab Cakes / Sriracha / Horseradish / Carrot & Cucumber Pickle / Herb Salad
- Torched Salmon / Smoked Crème Fraîche / Dill-Pickled Cucumber / Puffed Rice / Salmon Roe (†)
- Tuna Tartare / Ponzu Pearls / Miso Mayo / Avocado / Furikake / Crisp Shallot (†) (+1.0)
- Prawns / Cocktail Sauce / Toasted Brioche / Lemon / Iceberg (+2.0)

## Garden

- Goat Cheese Mousse / Beetroot / Balsamic Caramel / Walnut / Lemon
- Grilled Halloumi / Rocket / Watermelon / Cucumber / Mint / Dukkah
- Kumara Ika Mata / Coconut Cream / Crisp Shallots / Lime / Cucumber / Sesame / Coriander
- Smoked Mozzarella Arancini / Rocket Pesto / Vincotto / Pickled Beetroot
- Butternut Squash & Corn Velouté / Crisp Prosciutto / Pine Nut / Crème Fraiche

(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.

# Main Menu

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## Earth

- Chicken Breast and Prosciutto Roulade / Gourmet Crushed Potatoes / Lemon / Herb Salad
- Confit Duck Leg / Braised Lentils / Spiced Carrot & Orange Puree / Watercress Salad
- Pork Belly / Granny Smith Apple Compote / Roast Onion / Apple Syrup / Pickled Mustard Seed
- Scotch Fillet / Smoked Fondant Potato / Chimichurri / Seasonal Greens
- Eye Fillet / Truffled Parsnip Puree / Parsnip Crisp / Roast Beetroot / Pinot Jus (+1.0)
- Lamb Rump / Pea Pesto / Labneh / Dukkah / Herbs / Lamb Jus
- Lamb Shank / Pomme Puree / Seasonal Vegetables / Apple Salsa Verde / Mint Jus
- Venison Denver Leg / Kumara Maple Puree / Greens / Red Onion Marmalade / Pinot Jus (+3.0)

## Sea

- Green-Lipped Mussel Cazuela / Saffron / Tomato & Capsicum Fondue / Creamy Rice / Pangrattato
- Stewart Island Blue Cod / Beurre Blanc / Gourmet Crushed Potatoes / Parsley & Shallot Salad
- Akaroa Salmon / Niçoise Salad / Olive / Basil Verde Dressing / Lemon Mayo
- Market Fish / Prosciutto / Romesco Sauce / Pomme Puree / Seasonal Greens (+1.0)

## Garden

- Smoked Fondant Potato / Mushroom / Crème Fraiche / Seasonal Greens / Port Prunes / Walnut
- Porcini Ragu / Creamy Polenta / Goat Cheese / Truffle Oil
- Chargrilled Butternut / Spiced Lentils / Yoghurt / Curry Leaves / Orange
- Dukkah-Crusted Cauliflower Steak / Carrot & Orange Puree / Vadouvan Oil / Couscous / Labneh

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# Dessert Menu

## Chocolate / Coffee / Caramel

- Chocolate Fondant / Tonka Bean Ice Cream / Salted Caramel Sauce / Hazelnut Praline
- Mocha Chocolate Pot / Vanilla Chantilly / Cocoa & Coffee Nibs
- Milk Chocolate Cremeux / Earl Grey Ice Cream / Mandarin / Chocolate Soil
- Sticky Date Pudding / Caramel Ice Cream / Banana / Bailey's Butterscotch
- White Chocolate Crème Caramel Pot / Dulce de Leche / Roasted Almonds

## Orchard / Berry / Exotic Fruits

- Apple & Raspberry Crumble / Manuka Honey Ice Cream
- Lemon Posset / Yoghurt Crumbs / Passionfruit / Micro Basil
- Berry Tiramisu / Gibbston Valley Raspberry / Mascarpone / Roast Almonds
- Coconut Panna Cotta / Chard Sous Vide Pineapple / Malibu / Coconut Chips

## Vanilla

- Vanilla Pavlova / Gibbston Valley Raspberry Compote / Mascarpone / Lemon Curd
- Buttermilk Panna Cotta / Macerated Berries / Green Tea Crumble
- Vanilla Crème Brûlée / Orange & Cranberry Biscotti
- Baked Cheesecake / Vanilla Crumbs / Raspberry Sorbet

## Cheese †

- Gibbston Valley Balfour / Fig & Date Puree / Chia Seed Crackers
- Kikorangi Blue / Port Prune Marmalade / Wafer Crackers
- Whitestone Brie / Truffle Oil / Caramelized Walnuts / Flatbread 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

Please see our Cake Menu for pricing, or alternatively you may make your own arrangements.\*

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

Southern Cheese & Garlic Rolls | Sliders | Mini Savouries | Brownies / S'mores

All options on the menu can be adapted to suit any dietary requirements with advance notice.

*\*Wedding cake is usually served buffet-style from the bar with tea & coffee after dessert. If you would like it to be plated with coulis & cream/ice cream and served individually to tables **in place of** dessert, there is no reduction in the menu price. Alternatively, it may be served buffet style in place of dessert for a reduction in price of 2.0 per person. 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.*