



**STONERIDGE
ESTATE**

lake hayes - queenstown
new zealand



Function Menus

Our menus have been 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.



CANAPES

Selection of four canapes – approx. 2 – 3 portions per canape type per person 20.0

CECIL PEAK MENU

Three courses with one option per course 87.0

REMARKABLES MENU

Three courses with one entrée, alternate service main, one dessert 96.0

Three courses with one entrée, choice of two mains, one dessert 99.0

CORONET MENU

Three courses with alternate service of each course 107.0

Three courses with choice of two options per course 117.0

DEGUSTATION MENU

Four courses (two entrées / main / dessert) 121.0

Five courses (two entrées / main / cheese / dessert) 142.0

Six courses (two entrees / main / cheese / pre-dessert / dessert) 149.0

Designed in consultation with our Executive Chef

SOUTHLAND BBQ MENU

Two courses – selection of three sharing mains and sides, one dessert 97.0

LAKE HAYES BUFFET

One entrée, selection of three sharing mains and sides, one dessert 107.0

LAKE WAKATIPU BUFFET

One entrée, choice of three sharing mains and sides, one dessert 117.0

WALK AND FORK MENU

Choice of six small plates and two sweet option to finish 115.0

Served to guests cocktail-style over 2 – 3 hours.

LODGE TRUST THE CHEF (2 - 12 guests)

Five-course degustation dinner 182.5

SMALL GROUPS MENU (7 - 20 guests)

Three courses with one entrée, alternate service main, one dessert 115.0

CHILDREN'S MENU (2-10 years)

Two courses 'Trust the Chef' 28.0

All menus include **self-service tea and coffee** after dessert & pricing excludes GST

Canape Menu

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

(For groups of fewer than 20 people, canapes will be provided as a Trust the Chef selection.)

Earth

- Chicken Liver Parfait Profiterole / Plum Sauce / Pistachio
- Avocado / Smoked Chicken / Brie Bruschetta
- Chicken / Mushroom Vol-au-Vent (†)
- Cheese Ragu Vol-au-Vent (†)
- Chicken Skewer / Satay (†)
- BBQ Pork Skewer / Sriracha Mayo (†)
- Pork Rillette / Crostini / Red Onion Marmalade
- Duck / Filo / Plum Sauce / Pistachio (†) (+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 Fraiche / Pickled Shallot
- Ceviche / Chili / Coriander / Coconut Cream
- Sesame Prawn Toast / Avocado Mousse / Coriander (†)
- Prawn / Chermoula / Chilli (†) (+2.0)
- Tuna Tataki / Miso Mayo / Furikake (+2.0)
- Oyster / White Balsamic / Shallot / Chives (+4.0)
- Whitebait Fritter / Sauce Gribiche (†) (+4.0)

Garden

- Celeriac / Filo / Hazelnut (†)
- Crispy Camembert Fondue / Cranberry Sauce (†)
- Eggplant / Roast Capsicum / Mint Blini
- Tomato / Basil / Roast Garlic Bruschetta
- Goat Cheese Profiterole / Honey / Thyme Salt
- Mushroom / Rocket / Parmesan Bruschetta
- Spinach / Blue Cheese Vol-au-Vent

(†) Served warm

Entrée Menu

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



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

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

Add sharing bowls of seasonal sides for \$5.50pp + GST – roast gourmet potatoes, seasonal green vegetables

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 + 3.5 | As an extra course + 11.00

Served at each table with condiments and crackers + 9.0 | Served on a large platter at the bar + 6.5

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 + 7.5

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.*

Southland Barbeque



Mains (please choose 3)

- Beef Sirloin / Green Goddess Mayo / I.P.A. Braised Onion / Parsley Salad
- Braised Short Rib / Polenta Mousse / Horseradish Cream
- Butterflied Chicken / Chipotle Rub / Coriander / Cumin Yoghurt
- Chicken Breast / Forestiere Sauce / Bacon Crumbs
- Roasted Pork Belly / Garlic / Chili / Honey
- Lamb Rump / Parsley Gremolata / Crispy Garlic
- Boneless Leg of Lamb / Chermoula / Pea Pesto
- Local Sausages / Caramelized Onions / Mustard
- Paradise Prawns / Lemon / Chive Aioli (+2.0)
- Akaroa Salmon Fillet / Salsa Verge

Sides (please choose 3)

- Beetroot Salad / Apple / Pomegranate Dressing / Feta / Roasted Seeds
- Roast Pumpkin / Rocket / Red Onion / Dukkah / Balsamic Dressing (†)
- Green Leaf Salad / Radish / Cucumber / Lemon Dressing (†)
- Shaved Cabbage / Parmesan / Parsley / Lemon (†)
- Roast Cauliflower / Baby Spinach / Red Onion / Vadouvan Oil (†)
- Gourmet Potato Salad / Bacon / Mustard & Dill Aioli
- Roast Gourmet Potato / Parsley & Garlic Butter
- Seasonal Green Vegetables / Lemon / Pangrattato / Olive Oil

Served as sharing dishes to each table

Dessert

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

Tea and Coffee

(†) Served cold

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

Lake Hayes Buffet

Entree

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

Mains (please choose 3 - one beef, one chicken and one salmon option)

- Beef Sirloin / Mustard Brown Sugar Glaze / Pickled Onions
- Beef Sirloin / Chimichurri & Criolla Saice
- Chicken Breast / Forestiere Sauce / Bacon Crumbs
- Cajun Chicken / Sour Cream / Chives
- Akaroa Salmon Fillet / Salsa Verde
- Akaroa Salmon Fillet / Horseradish Cream / Crispy Capers

Sides (please choose 3)

- Lebanese Couscous / Spiced Carrots / Cranberry / Pomegranate Molasses / Herbs (†)
- Beetroot Salad / Apple / Pomegranate Dressing / Feta / Roasted Seeds (†)
- Shaved Cabbage / Parmesan / Parsley / Lemon (†)
- Gourmet Potato Salad / Bacon / Mustard & Dill Aioli (†)
- Roast Pumpkin / Rocket / Red Onion / Dukkah / Balsamic Dressing (†)
- Asian Soba Noodle Salad / Carrot / Sesame / Chilli / Ginger / Coriander (†)
- Roast Kumara / Coconut Cream / Red Curry / Coriander / Roasted Seeds
- Green Leaf Salad / Radish / Fennel / Tomato / Lemon Dressing (†)
- Panzanella (Tomato / Sourdough / Basil / Olive Salad) (†)
- Roast Gourmet Potato / Parsley & Garlic / Smoked Butter
- Seasonal Green Vegetables / Lemon / Olive Oil / Pangrattato

Served as sharing dishes to each table

Dessert

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

Tea or Coffee

(†) Served cold

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

Lake Wakatipu Buffet

Entree

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

Mains (please choose 3)

- Beef Sirloin / Mustard Brown Sugar Glaze / Pickled Onions
- Beef Short Rub / Chimichurri & Criolla Sauce
- Chicken Breast / Cauliflower Puree / Truffle / Bacon Crumbs
- Cajun Chicken / Sour Cream / Chives
- Lamb Rump / Chermoula / Baba Ganoush / Coriander
- Beer-Braised Pork Shoulder / Chipotle Mayo / Coriander
- Roasted Pork Belly / Garlic / Chili / Honey
- Akaroa Salmon Fillet / Horseradish Cream / Crispy Capers
- Baked Market Fish / Tomato & Capsicum Fondue / Olives / Garlic Croutons
- Paradise Prawns / Lemon / Chive Aioli

Sides (please choose 3)

- Lebanese Couscous / Spiced Carrots / Cranberry / Pomegranate Molasses / Herbs (†)
- Beetroot Salad / Apple / Pomegranate Dressing / Feta Cheese / Roasted Seeds (†)
- Green Leaf Salad / Radish / Fennel / Tomato / Lemon Dressing (†)
- Panzanella (Tomato / Sourdough / Basil / Olive Salad) (†)
- Roast Kumara / Coconut Cream / Red Curry / Coriander / Roasted Seeds (†)
- Roast Pumpkin / Rocket / Red Onion / Dukkah / Balsamic Dressing (†)
- Asian Soba Noodle Salad / Carrot / Sesame / Chilli / Ginger / Coriander (†)
- Roast Carrots / Walnuts / Manuka Honey / Cumin Seeds / Yoghurt (†)
- Roast Cauliflower / Baby Spinach / Red Onion / Vadouvan Oil
- Roast Gourmet Potato / Parsley & Garlic / Smoked Butter
- Seasonal Green Vegetables / Lemon / Olive Oil / Pangrattato
- Creamy Polenta / Gibbston Valley Romano / Truffle Oil

Served as sharing dishes to each table

Dessert

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

Tea or Coffee

(†) Served cold

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

Walk n' Fork Menu

Small Plates (please choose six)

Earth

- Spiced Chicken / Asian Noodle Salad / Hoisin / Sesame (†)
- Moroccan Lamb / Flatbread / Hummus / Dukkah / Labbeh
- Beef Cheek Slider / Roast Garlic Aioli / Coleslaw / Parmesan
- Argentinian Beef Empanada / Chimichurri Sauce
- Japanese Pancake / Bacon / Tonkatsu / Furikake

Sea

- Akaroa Smoked Salmon / Pickled Cucumber / Dill / Crème Fraiche / Cos Lettuce (†)
- Market Fish Ika Mata / Coconut Cream / Crisp Shallots / Cucumber / Sesame / Coriander (†)
- Sweet & Sour Prawns / Chili / Mango / Avocado Mousse / Coriander (†)
- Battered Fish Slider / Tartare Sauce / Salad
- Fish Tacos / Coleslaw / Chipotle Mayo / Coriander

Garden

- Roast Beetroot Salad / Goat Cheese Mousse / Dukkah / Pomegranate Dressing (†)
- Kumara Ika Mata / Coconut Cream / Crisp Shallots / Cucumber / Sesame / Coriander (†)
- Smoked Mozzarella Arancini / Pesto
- Mushroom Bruschetta / Rocket / Parmesan / Truffle Oil
- Halloumi Slider / Mint / Eggplant & Roast Capsicum / Rocket
- Southern Cheese & Garlic Rolls / Caramelized Onion

Sweet Treats (please choose two)

- Selection of Macaroons
- Selection of Tartelettes
- Brownies
- S'mores

Tea and Coffee

Served to guests cocktail-style over 2 – 3 hours

(†) Served cold

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

Children's Menu

MAINS

Vegetarian

- Soup of the Day

Pizza / Pasta

- Pizza / Ham / Cheese / Pineapple
- Spaghetti / Tomato Sauce / Bacon
- Penne / Cream / Chicken / Spinach

Fish

- Battered Fish / Chips / Garden Salad

Chicken

- Chicken / Roasted Vegetables
- Chicken Nuggets / Chips / Salad

Beef

- Cheeseburger / Chips
- Kids' Steak / Chips / Vegetables

DESSERTS

- Banana Split
- Chocolate Brownie
- Ice Cream Sundae

Children's meals are provided as a Chef's Choice offering unless alternative arrangements are made. If you have any particular preferences from the above options, please let us know.