

# LUNCH MENU

RESTAURANT & BAR

# STRATOSFARE

SKYLINE ROTORUA

*Set high on the side of Mount Ngongotaha, Stratosfare offers the perfect combination of a lively atmosphere and classic ambience set against sensational views – with wine and food to match. For award-winning dining look no further than Stratosfare.*

## SOUPS

Cream soup from locally sourced seasonal vegetables V, GF, wholemeal garlic croutons V, GF, Laksa soup with traditional condiments, oven fresh bread rolls with New Zealand butter and margarine V.

## DRESSINGS, OILS AND VINEGARS

Italian dressing, French dressing & Mayonnaise

## MARKET GARDEN SALADS AND CRISP VEGETABLES

Greek salad with olives and roasted mediterranean nuts and herbs GF, V, Roasted kumara salad with walnuts and honey orange glaze GF, Vegan, Spiced chicken and rice salad with ginger and spring onion (GF), selection of tomatoes, cucumbers, lettuce.

## MEDITERRANEAN FARE

Shaved smoked ham, smoked Kahawai fillet V, GF.

## ANTIPASTO PICKLES AND PRESERVES

Greek kalamata olives V, GF, DF, pickled cucumber V, GF, DF, creamy feta cheese with spring onion V, GF.

Stratosfare Restaurant & Bar open from 11.30am.  
Bookings essential. Seating times 11.30am - 1.30pm.

*Menu accurate at time of printing and subject to change without notice. All menu items subject to availability.*

## THE SOUTHERN OCEANS

In-house marinated green-lipped mussels with sweet chilli and ginger DF, Thai prawn salad with bamboo shoots, toasted sesame seeds, lime and fresh coriander GF, DF, whole cooked tiger prawns GF, DF, raw fish salad (ika mata) GF, DF, Surimi GF, DF,

## MUSSEL POT

Live green-lipped mussels from the tank, steamed fresh GF, DF, served with your choice of red curry and coconut cream or traditional garlic, white wine and herb stock GF, V.

## THE GRILL AND PASTA KITCHEN

Freshly cooked penne pasta V, served with creamy basil pesto and roasted garlic V, seasonal market vegetables V, GF, live green-lipped mussels from the tank, steamed fresh GF, DF, served with coconut cream, white wine and herb stock GF, V, Japanese beef curry, vegan curry with tofu and vegetables GF, blanched seasonal market vegetables with butter V, GF.

## FLAME ROTISSERIE AND CARVERY

Free range chicken drums GF, DF, roasted field vegetables and potatoes GF, DF, V, homemade gravy GF, DF, mustards V, DF, horse radish V, sweet chilli sauce DF, V, Korean pepper sauce V, DF.

## ART OF THE GRILL

Aged sirloin steak with garlic butter GF, DF, glazed champagne ham GF, DF.

## PASTRY FARE

Sweet pavlova with fruit GF, V, fruit jelly GF, DF, chocolate mousse GF, V, fresh fruit salad V, GF, DF, blueberry pie V, baked cheesecake V, ice cream with toppings V, GF.

## TEA AND COFFEE

