

RESTAURANT & BAR

STRATOSFARE

SKYLINE

ENTRÉE

Soup

Soup of the day (nG, V, Vg)

Singaporean laksa (nG, nD)

Deli platter serves 2

Free range Manuka smoked chicken breast

Sopressa alpine salami

Smoked ham

Capers

Olives

Silverskin onions

CHEESE

Windsor blue cheese

Glenroy aged cheddar

Balfour pecorino

Wakatipu brie

Salad bowl

Greek salad (nG, Vg, nE, nD)

Crab & rice noodle salad (nG, nD)

Israeli couscous (Vg, nD)

Octopus and seaweed salad (nD)

Bulgur wheat salad (nD, V, nN)

Caesar salad

Ocean platter serves 2

Tiger prawns (nG, nN, nD, nE)

NZ clams (nG, nN, nD, nE)

SUSHI

Salmon & cucumber sushi (nG, nN)

Chicken sushi (nN)

Vegetarian sushi (V, Vg, nN)

MAIN

Grill on a plate *Served with chefs choice of sides*

Zamora pork and herb sausages (nG, nD, nN)

Fairgame wildshot Fiordland venison (nG, nD, nN)

Akaroa salmon steak (nG, nD, nN)

Rotisserie chicken (nG, nD, nN)

Carvery

Served with traditional Yorkshire pudding (V, nN), broccoli (nG, nN, nD)

roast potatoes (nD, nG, nN), carrots (nD, nG, nN) and homemade gravy (nG, nN, nD)

* Slow roasted Southland Wakanui beef striploin (nD, nG, nN, nE)

AND / OR

* Roast Southland Lamb leg (nD, nG, nN, nE)

From the ocean

Green lipped mussels served with your choice of sauce and shoestring fries

Sauce Options

Tomato (nG, nD, vG, V, nN)

Thai Green Curry (nG, nD, V, nN)

Garlic Butter (nG, V, nN)

Seasonal fare

* Vegetable curry served with basmati rice (V, nG, nE, nN)

* Stir fry Hokkien noodles (V, nN, nE, nD)

* Spinach ravioli (V, nN) served with mushroom sauce (nG, V, nN) and garlic bread (V, nE, nN)

DESSERT

Sweets platter serves 2

Chocolate mousse (nE)

Fruit jelly (nG, nN, nE)

Crème brûlée (nG, nN)

Carrot cake (V)

5 spice banana Cake (Vg, nG)

Fruit pavlova (nG, nN)

Passionfruit cheesecake (nN)

Lemon syrup cake (nN, V)

Fruit salad (nG, nN, nD, Vg)

Crème caramel (nN)

TEA

English breakfast

Earl grey

Pure green

Mint

Camomile

Fruit

COFFEE

Espresso

Long black

Flat white

Cappuccino

Latte

Hot chocolate

LIQUOR COFFEE - \$10

Irish coffee

(Jameson / Long black / Brown sugar / Cream)

Affogato

(Vanilla ice cream / Espresso / Frangelico OR Baileys)

All dishes are prepared in a facility that processes any or all of the following: Milk, Egg, Fish, Crustacean shellfish, Tree nuts, Wheat, Peanuts, Soy

V = Vegetarian, Vg = Vegan, nG = no added Gluten,

nN = no added Nut, nD = no added Dairy, nE = no added Egg

Please feel free to ask your friendly host if you have any questions.