

RESTAURANT & BAR  
**STRATOSFARE**  
SKYLINE



## DINNER MENU

### BREAD

Variety of freshly baked bread rolls. (GF available upon request).

### SOUP

Gourmet soup of the day made from locally sourced seasonal vegetables. V, GF, DF

*Wholemeal garlic croutons.*

### LAKSA

Seafood and coconut broth with traditional condiments: boiled egg, fried shallots, spring onions, bean sprouts, egg noodles, roasted nuts.

### ANTIPASTO

Locally cured cold meats including pastrami, hot spiced pork and beef, French rosette salami, saucisse salami, hot sopressa alpine salami, smoked ham and smoked chicken breast.

Capers, large green olives, black pitted olives.

### CAESAR SALAD

Craft your own version of the classic Caesar salad. Shaved parmesan from the 'wheel', crisp cos lettuce, red onion, capers, grilled streaky bacon, grated egg, anchovy fillets, parmesan wafers, garlic croutons, and homemade Caesar dressing.

### SUSHI

Sushi prepared by our in-house sushi chef. Select from: salmon, chicken, tuna, tempura prawn, vegetarian, tempura vegetable, California rolls. *Soy sauce, wasabi, pickled ginger.*

### MARKET GARDEN SALADS

Make your own salad from platters of: market fresh frill and cos lettuce, mesclun leaves, marinated red onion, Whitestone feta cheese, steamed asparagus, whole black and green olives, pickled gherkins, sliced capsicums, corn kernels, sliced tomatoes and cucumber.

Creamy pesto pasta salad. V

Potato and egg salad. GF, V, NF

Beetroot salad. GF, DG, V

### FROM THE SOUTHERN OCEAN

Fresh fish ceviche in a coconut lime dressing. GF, DF, NF

Octopus salad with tahini paste and lime juice. GF, DF

Individual classic prawn salad in a creamy Marie Rose sauce. GF

Tuna and swordfish sashimi. GF, DF, NF

Akaroa salmon gravlax. GF, DF, NF

*Dressings and sauces to match your seafood selection.*

### FROM THE GRILL

Toulouse-style pork and fig sausages. GF, DF, NF

Wild Fiordland venison steaks marinated in red wine, Dijon mustard, garlic, rosemary and thyme. GF, DF, NF

Akaroa salmon steaks dusted with lemon pepper. GF, DF

Squid marinated in lime juice and coriander. GF, DF, NF

*Apple and cranberry sauce, beetroot horopito, basil pesto.*

### FLAME ROTISSERIE

Succulent roast chicken basted with honey, olive oil, garlic, ginger, mint, coriander and basil. GF, DF, NF

Pure Southland Beef striploin (roasted medium rare). GF, DF, NF

Roast Southland lamb leg. GF, DF, NF

Traditional Yorkshire puddings. NF

Roasted potatoes.

*Gravy and a selection of mustards and condiments.*

### VEGETARIAN SEASONAL FARE

*Vegetarian selection changes daily*  
Pumpkin and feta pansotti with fresh basil and roma tomato sauce.

V, NF

Sweet potato and horopito gnocchi in a garlic tomato sauce.

V, NF, DF

Vegetarian tikka masala curry. GF, V, NF, DF

Seasonal vegetarian curry.

Warm vegetarian couscous salad. DF, V, NF

Sautéed mushrooms with garlic and cream. V, NF

### VEGETABLE SELECTION

Choose from a selection of fresh seasonal vegetables.

### SWEET TREATS

Italian tiramisu. V

Decadent chocolate mousse. V, GF.

Stratosfare's crème brûlée. V, GF.

Crème caramel. NF, GF, V

Assorted Fruit jellies. V, DF, NF, GF

Gourmet Kapiti ice-cream.

New Zealand classic, individual pavlova with cream and kiwifruit.

V, GF, NF

Seasonal fresh fruit salad. V, GF, DF, NF

Stratosfare's tart and gateaux of the day.

Hot chocolate fondant with mixed berry compote and vanilla anglaise.

V, NF

Lemon pannacotta. V, NF

### TEA AND COFFEE

Choose from a selection of tea, infusions and coffee.

### CHEESE BOARD

Selection of Whitestone cheeses with water crackers and dried fruits.