

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, black & green olives, pickled gherkins, sliced capsicums, corn kernels, tomatoes, cucumber

Creamy pesto pasta salad. V

Potato and egg salad. GF, V, NF

Beetroot salad. GF, DG, V

FROM THE OCEAN

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

Baby octopus salad with tahini paste and lime juice. GF, DF

Individual classic prawn salad. GF

Tuna and swordfish sashimi. GF, DF, NF

Akaroa salmon gravlax. GF, DF, NF

Green Lipped Mussels.

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. GF, DF

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

Apple & cranberry sauce, green tomato chutney, chipotle BBQ, mint & coriander raita.

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

Roast potatoes.

Gravy and a selection of condiments.

VEGETARIAN SEASONAL FARE

Vegetarian selection changes daily
Pumpkin & ricotta ravioli with mushroom sauce & truffle oil
V, NF

Kumara & Horopito Gnocci V, NF
Massaman Curry with tofu. GF, V, DF

Lebanese couscous, curried cauliflower florets. DF, 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.

Individual kiwifruit Pavlovas. V, GF, NF

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

Stratosfare's tart and gâteau of the day.

Hot chocolate fondant with mixed berry compote and vanilla anglaise. V, NF

Lemon panna cotta. V, NF

Assorted fruit cheesecakes

TEA AND COFFEE

Choose from a selection of tea, infusions and coffee.

CHEESE BOARD

Selection of local cheeses with water crackers and dried fruits.

Menu subject to change due to availability of seasonal produce.