



RESTAURANT & BAR
STRATOSFARE
SKYLINE

LUNCH 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,NF

Wholemeal garlic croutons.

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.

SUSHI

Sushi prepared by our in-house chef. Select from: Salmon, chicken, tuna, tempura prawn, vegetarian, tempura vegetables, California rolls.

Soy sauce, wasabi, pickled ginger.

STEAMED DIM SIM AND DUMPLINGS

Pork dim sims, BBQ pork buns, pork and chive dumplings, prawn dumplings, fish balls, vegetable and fish balls.

Tahini sauce, sweet chilli sauce, vinegar and soy sauce.

MARKET GARDEN SALAD

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. NF, DF, V
Potato and egg salad. V, NF
Beetroot salad. V, NF, DF, GF

FROM THE SOUTHERN OCEAN

Prawn and squid salad with sweet chilli sauce. GF, NF, DF

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

Classic prawn salad in a creamy Marie Rose sauce: GF, NF

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.

FLAME ROTISSERIE

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

Gravy and a selection of mustards and condiments.

FROM THE GRILL

Hoki loin seasoned with lemon pepper. NF, DF

Twice-cooked pork belly in teriyaki sauce. NF, DF

Apple and cranberry sauce, beetroot horopito, basil pesto.

VEGETARIAN SEASONAL FARE

Vegetarian selection changes daily

Pumpkin and feta pansotti with fresh basil and roma tomato sauce. V, NF, DF

Sweet potato and horopito gnocchi in a garlic tomato sauce. V, NF, DF

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

SWEET TREATS

Italian Tiramisu. V

Decadent chocolate mousse. V, GF
Stratosfare's Crème Brûlée. V, GF
Crème Caramel.

Assorted fruit jellies. V, DF, NF, GF
Gourmet Kapiti ice-cream.

New Zealand classic, mini Pavlova with cream and kiwifruit. V, GF
Seasonal fresh fruit salad. V, GF, DF
Stratosfare's tart and gâteau of the day.

Lemon Pannacotta. NF, GF

TEA AND COFFEE

Choose from a selection of tea, infusions and coffee.