

RESTAURANT & BAR

# STRATOSFARE

SKYLINE

## COLD SELECTION

### BREAD

Variety of freshly baked garlic bread roll (V)  
(plain bread & olivana on request (DF, V))

### SOUP

Daily made gourmet soup made from locally sourced seasonal vegetables (GF, V, VG)

Tom Yum soup with assorted seafood (GF)

*Vermicelli, fried shallot, mushroom, mung bean (GF, DF, V)*

### SALAD STATION

Make your own salad

mesclun leaves, black and green olives, pickled veggies and capers, cucumber, tomato, organic tofu (GF, DF, V, VG)

Greek salad with feta cheese (GF, V)

Organic soba noodle salad (DF, V)

Beetroot, spinach, almond salad (GF, DF, V, VG)

Octopus and seaweed salad (GF, DF)

### CAESAR SALAD

*Craft your own version of classic Caesar salad:*

crisp cos lettuce, red onion, capers, garlic croutons (DF, V)

Anchovy fillets (GF, DF)

Shaved parmesan (V)

Grated egg (DF, GF, V)

Grilled bacon (DF)

Caesar dressing

### DELI MEAT

Locally cured cold meats – Sopressa (DF), champagne ham (DF), manuka smoked chicken breast (DF),

beef pastrami (DF)

*Condiments: capers, green olives, black pitted olives (DF, V, VG)*

### Selection of locally produced NZ cheeses

Brie, Blue, Balfour, Smoked, Havarti

*Condiments: green olives, black olives, walnut, mango dip, Dijon mustard (GF, DF, V, VG)*

### FROM THE OCEAN

Steamed green lipped mussels (GF, DF)

Marinated tiger prawns (GF, DF)

*Cocktail sauce, Horseradish*

### SUSHI

Akaroa salmon sushi (DF, GF)

Crispy chicken sushi (DF)

Vegetarian sushi (GF, V, VG)

## HOT SELECTION

### FROM THE GRILL

Kranski pork sausages with cheese

Wild Otago venison loin (GF, DF)

Akaroa salmon fillet (GF, DF)

Rotisserie chicken (GF, DF)

*Chutney, chipotle BBQ, tomato relish (DF)*

### MEAT

Slow whole roasted Angus beef sirloin MR (GF, DF)

Roast Southland lamb leg (GF, DF)

Beef cheeks slow braised, root vegetable (GF, DF)

*Homemade gravy & condiments (GF)*

### STARCH & VEGETABLE

*Choose from our fresh prepared sides & seasonal vegetables*

Traditional Yorkshire puddings (V, DF)

Scallop potato gratin (GF, V)

Grilled corn on the cob (V, GF, DF)

Stir fried japchae vermicelli (GF, DF, V, VG)

Roasted kumara with coconut (GF, DF, V, VG)

Steamed broccoli florets / bok choy (GF, DF, V, VG)

Braised Vichy carrot, herbs, onion (GF, DF, V, VG)

Buttered green peas / leek (GF, V)

Potato Gnocchi / sun dried tomato pesto (V)

Nepalese chickpea curry (GF, DF, V, VG)

Basmati rice (GF, DF, V, VG)

Vegetable fried rice (V, GF, DF)

### Pasta Station

Pasta of the day and choose your sauce

Tomato basil sauce (GF, DF, V, VG)

Aioli sauce (GF, DF, V, VG)

Creamy seafood sauce (GF)

*GF pasta at request*

## SWEET TEMPTATIONS

Key lime pie (V)

White chocolate and almond tart (V)

Kiwi fruit Pavlova (GF, V)

Fruit salad (GF, DF, V, VG)

Rhubarb custard cake (V)

Crème brûlée (GF, V)

Mandarin orange creme caramel (V)

Passionfruit curd / coconut meringue (V)

Coconut Panna Cotta (V)

### HOT DESSERT

*Chocolate pudding / Crème Anglaise*

## FORBIDDEN CORNER

*Ojays chocolate balls*

Rainbow puffs

Sour snake gummies

Marshmallow

Jersey caramel

Chocolate coins

Rainbow fruit jelly

## COFFEE

Espresso

Long black

Flat white

Cappuccino

Latte

Hot chocolate

## TEA

English break-

fast

Earl grey

Pure green

Mint

Camomile

“Our primary goal at Skyline Queenstown is to provide a safe and enjoyable food experience for guests with dietary requirements.

Whilst we take extreme cautions to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies **other than the specific allergies declared below**. Please talk to our friendly service staff about your specific needs, as our Chefs are happy to prepare meals according to your dietary requirements”

The food specification that we will always declare are:

Gluten-Free (GF) / Dairy-Free (DF) / Vegetarian (V) / Vegan (VG)