

STONELEIGH®

— COURTYARD —

MENU

POP-UP AT THE VOLVO OCEAN RACE AUCKLAND STOPOVER 2018

Stoneleigh chief winemaker Jamie Marfell and The Kitchen c/o SKYCITY head chef Paul Barrett have collaborated to bring a cellar door experience to the Auckland waterfront, with an exclusive wine and food matching menu which celebrates the unique flavours and profiles of our Stoneleigh wine ranges.

SMALL PLATES

Garlic and rosemary pizzetta (v) **\$12**

Suggested wine pairing: Stoneleigh Wild Valley Chardonnay

Middle Eastern lamb koftas, tabbouleh, garlic yoghurt, lemon butter (gf) **\$13**

Suggested wine pairing: Stoneleigh Latitude Pinot Noir

Sumac spiced potato skins, aioli, parmesan shavings (gf, v) **\$12**

Suggested wine pairing: Stoneleigh Latitude Rosé

Sticky chilli pulled pork bao, cucumber, carrot, coriander and sesame dressing **\$12**

Suggested wine pairing: Stoneleigh Latitude Pinot Gris

Plates can be adapted to your dietary requirements, please ask our friendly waitstaff for assistance.

Stoneleigh Courtyard, Volvo Ocean Race Auckland Stopover 2018, open 12-10pm daily.

LARGE PLATES

Garlic prawns, cabbage slaw, chipolata mayo **\$19**

Suggested wine pairing: Stoneleigh Latitude Sauvignon Blanc

Selection of flat breads, artichoke tapenade, harissa hummus, romesco (v) **\$17**

Suggested wine pairing: Stoneleigh Latitude Rosé

Spicy chicken wings, hot sauce, blue cheese dressing **\$17**

Suggested wine pairing: Stoneleigh Latitude Chardonnay

Spiced chicken thigh, garden greens, roasted grapes,
toasted walnuts, balsamic glaze **\$16**

Suggested wine pairing: Stoneleigh Wild Valley Sauvignon Blanc

Summer salad of garden leaves, kale, asparagus, green beans,
poached egg, almond brittle **\$16** (v)

Suggested wine pairing: Stoneleigh Rapaura Series Sauvignon Blanc

Yuzu and mandarin cremeux, milk chocolate and coconut gelato **\$18**

Suggested wine pairing: Stoneleigh Rapaura Series Pinot Gris

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PLATTERS

Wild Valley vegetarian grazing platter

Italian roasted vegetables, artichoke tapenade, harissa hummus, romesco, feta, Spanish marinated olives, pickled onions, grissini, flatbreads **\$42**

Suggested wine pairing: Stoneleigh Wild Valley Chardonnay

The native micro-flora and stony terroir of the Rapaura region in Marlborough allows the Stoneleigh Wild Valley wines to develop a wonderful, complex flavour with minimal human intervention. The wild fermentation results in crisp, vibrant, textural wines, that are the perfect match for this vegetarian antipasto platter.

Latitude charcuterie board

Prosciutto, salami lonza, salami guanciale, salami wagyu, pickled onions, antipasti vegetables, cornichons, whipped feta, grissini, flatbreads **\$49**

Suggested wine pairing: Stoneleigh Latitude Pinot Noir

The 'Golden Mile' in Marlborough refers to a unique strip of ancient riverbed covered with smooth stones which soak up the warmth of the sun's rays by day, to help the grapes ripen by night. This natural phenomenon creates a range of distinctively fresh and elegant wines with lifted aromas, which make a great match with this charcuterie offering.

Rapaura Series Kapiti cheese selection

Ramara Washed Rind, creamy Kikorangi Blue, Aorangi Brie, Tuteremoana Cheddar, quince paste, honeycomb, toasted walnuts, lavosh, fine crackers **\$49**

Suggested wine pairing: Stoneleigh Rapaura Series Pinot Gris

Stoneleigh Rapaura Series are single-vineyard wines made with the best parcels of fruit, from the best vineyards we have - to deliver the finest expression of the fruit and its terroir. Explore their unique flavours alongside these rich and complex Kapiti cheeses.

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TASTEMAKERS TABLE SET MENU

\$25pp (Minimum of 8 people)

Includes your selection of: 3 small plates, 4 large plates and 2 platters for the table.

\$42.50pp (Minimum of 10 people)

Includes your selection of: 5 small plates, 4 large plates and 3 platters for the table, plus three bottles of Stoneleigh Rapaura Series wine (any additional wine at extra cost).

*Set menus will be customised to your group depending on numbers.
If you would like to add wine to your set menu selection, our hosts can advise on the perfect match from our Wild Valley, Latitude and Rapaura Series.*

We can customise the set menu selections to cater for dietary requirements.

TASTE ADVENTURE DAILY SPECIAL

With a focus on creating unique flavours with the freshest ingredients, chef Paul Barrett has used his innovative flair to bring you a daily Taste Adventure special. Chief winemaker Jamie Marfell has expertly matched each dish providing a complete wine and food experience.

Menu changes daily.

Stoneleigh Latitude Pinot Gris with Ahi Poke, raw tuna, seaweed, salmon roe, honey, chilli, sesame seeds (gf, df)

This highly aromatic and textural Pinot Gris is rich and warm with spicy floral notes. The fresh aromatics of honeydew and melon work perfectly with the honey and the freshness of the fish, whilst the saltiness of the salmon roe highlights the subtle sweetness.

\$30 including a glass of wine / \$20 for dish only

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Stoneleigh Wild Valley Sauvignon Blanc with cured market fish, watermelon, whipped avocado, horseradish cream, dashi infused mirin dressing (gf)

The perfect Sauvignon Blanc to help people who don't prefer Sauvignon Blanc rediscover this varietal - especially once matched to this dish. A really unique flavour with lovely lifted floral aromas of white flowers, and layers of peach and apricot with a textural mouthfeel to work with the avocado, horseradish and umami of the dressing.

\$30 including a glass of wine / \$20 for dish only

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Stoneleigh Latitude Rosé with citrus chicken salad,
grilled avocado, beetroot, garden greens

This bright and fruity Rosé has an abundance of strawberry and red cherry aromas that are highlighted by the citrus and beetroot of the dish. The subtle toasty notes are lifted by the grilled avocado. A perfect match for a hot summer's day.

\$30 including a glass of wine / \$20 for dish only

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Stoneleigh Wild Valley Chardonnay with soft shell crab,
spiced slaw, tamarind aioli, fresh lime

This Chardonnay displays complexity and layers typical of the Wild Valley range. Although this is a classic pairing, the addition of the tamarind and lime brings out the vanilla, peach and nectarine notes as well as smoky toasty oak - a unique match.

\$30 including a glass of wine / \$20 for dish only

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Stoneleigh Rapaura Series Sauvignon Blanc with tempura and saffron battered market fish, pea puree, homemade chunky fries, tartare

Classic fish and chips brought to the next level with delicate saffron and matched with this elegant Sauvignon Blanc. The acidity and weighty palate cuts through the oiliness of the batter.

\$30 including a glass of wine / \$20 for dish only

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Stoneleigh Rapaura Series Pinot Noir with miso braised market fish, sushi rice, oyster mushrooms, pickled cucumber, watercress puree (gf/df)

This Pinot Noir wine has some aging which gives a bit of umami flavour that's perfect alongside the earthiness of the mushrooms. The light raspberry and cherry notes are deliciously balanced by the salty umami of the other elements in the dish.

\$30 including a glass of wine / \$20 for dish only

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STONELEIGH COURTYARD FLIGHT TASTING

A great way to taste the distinct differences between each of the Stoneleigh wine ranges. Tastings are available in varietal flights across the Wild Valley, Latitude and Rapaura Series ranges.

Subject to availability.

Sauvignon Blanc Flight \$15

Think all Sauvignon Blanc is the same? Taste the difference across three different Stoneleigh wine ranges.

Stoneleigh Wild Valley Sauvignon Blanc 2017
Stoneleigh Latitude Sauvignon Blanc 2017
Stoneleigh Rapaura Series Sauvignon Blanc 2016

Chardonnay Flight \$15

Discover the layers of texture and rich fruity complexity of these three expressions of Chardonnay.

Stoneleigh Wild Valley Chardonnay 2017
Stoneleigh Latitude Chardonnay 2017
Stoneleigh Rapaura Series Chardonnay 2016

Pinot Noir Flight \$15

Taste the complexity and various expressions of Marlborough varietal Pinot Noir.

Stoneleigh Wild Valley Pinot Noir 2017
Stoneleigh Latitude Pinot Noir 2016
Stoneleigh Rapaura Series Pinot Noir 2014

Flight tastings are 3 x 50ml pours.

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STONELEIGH WINE LIST AND OTHER BEVERAGES

WINE

Glass (150ml)

Bottle

Sauvignon Blanc

Stoneleigh Wild Valley	\$12	\$57
Stoneleigh Latitude	\$13	\$62
Stoneleigh Rapaura Series	\$14	\$68
Stoneleigh Lighter (25% lighter in alcohol)	\$11	\$52

Pinot Gris

Stoneleigh Latitude	\$13	\$62
Stoneleigh Rapaura Series	\$14	\$68
Stoneleigh Lighter (25% lighter in alcohol)	\$11	\$52

Chardonnay

Stoneleigh Wild Valley	\$12	\$57
Stoneleigh Latitude	\$13	\$62
Stoneleigh Rapaura Series	\$14	\$68

Rosé

Stoneleigh Latitude	\$13	\$62
Stoneleigh Lighter (25% lighter in alcohol)	\$11	\$52

Pinot Noir

Stoneleigh Wild Valley	\$12	\$57
Stoneleigh Latitude	\$13	\$62
Stoneleigh Rapaura Series	\$15.5	\$75

Merlot

Stoneleigh Latitude	\$13	\$62
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Frosé

\$13

A light and refreshing frozen cocktail made with Latitude Rosé and fresh strawberries

Beer

Peroni Nastro Azzuro Bottle	\$10
Boundary Road Thomas Edison Light	\$9

Non Alcoholic

Coca-Cola, diet Coca-Cola, Schweppes lemonade	\$6
Sparkling Water	\$6
MOST Orange and Mango	\$6
MOST Sparkling Apple	\$6

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