SUMMER LUNCH MENU

BREAD
Freshly baked garlic bread rolls (V)
Plain bread & olivana on request (V)

SOUP
House-made gourmet soup with locally sourced seasonal vegetables (V, VG)

SALADS MARINATED
Tabouleh & vegetable salad (V, VG)
Greek salad with feta cheese (V)
Salad niçoise, tuna, eggs, potato, baby bean
Prawn & crab salad
Iceberg orange salad, fennel vinaigrette (V)
Corn salsa slaw with yoghurt dressing (V)

Craft your own salad:
Mesclun leaves, black and green olives, corn, cucumber, tomato, red onion, carrot organic tofu (DF, V, VG)

Classic Caesar salad:
Crisp cos lettuce, capers, garlic croutons, shaved parmesan, grated egg (V), anchovy fillets, grilled bacon, Caesar dressing

ITALIAN CORNER
Pasta of the day
(GF pasta available on request)
Choose your sauce:
Arrabbiata tomato basil (V, VG)
Creamy mushroom (V)
Lentil bolognaise (V)
Parsley pesto sauce (V)

SUSHI
Akaroa salmon sushi
Crispy chicken sushi
Tuna sushi
Vegetarian sushi (V, VG)

FROM THE OCEAN
Steamed green-lipped mussels
Marinated tiger prawns
Cocktail sauce, horseradish cream, lemon

FROM THE GRILL
Kransky kovbasa cheese sausage
Grilled salmon fillet
Jamaican oxtail stew
Prawn dumplings steamed
Tomato pepper relish, bell pepper apricot chutney

THE CARVERY
Roasted Otago lamb shoulder
Rotisserie chicken
Roasted herb potato
Homemade gravy, Dijon mustard, mint sauce

SEASONAL FARE
Roasted spicy potato, parsley *(V, VG)*
Roasted mixed summer vegetable *(V)*
Grilled corn on the cob *(V, VG)*
Steamed broccoli *(V, VG)*
Chinese style fried noodles *(V, VG)*
Vegetable nasi goreng *(V)*

ALTERNATIVE MEAT – VEGAN CORNER
Alternative meat soy protein meatballs *(V, VG)*
Jeera Aloo - cumin potato *(V, VG)*
Bean & roasted pepper chilly *(V, VG)*
Soya wadi masala - soya curry *(V, VG)*
Cabbage & peas curry *(V, VG)*
Basmati rice *(V, VG)*

THE DELI
Locally cured cold meats: *Sopressa, champagne ham, manuka smoked chicken breast, beef pastrami*
Selection of cheese: *chef's brie, blue Moeraki, Round Hill, smoked Mount Kyeburn, havarti*
Condiments: *capers, green olives, black pitted olives, walnut, mango dip, dijon mustard (DF, V, VG)*

SWEET TEMPTATIONS
Lemon pie (V)
Apricot upside-down cake (V)
Black forest trifle (V)
Cherry fudge (V)
Lime cheesecake (V)
Crème Brûlée (V)
Tapioca coconut pudding, sweet potato (V, VG)
Valrhona dark chocolate mousse (V)
Passionfruit cheesecake (V)
Fruit jelly (V)
Kiwi fruit pavlova(V)

HOT DESSERT
Apple crumble with vanilla sauce (V)

HOT BEVERAGES
Choose from a selection of coffee and tea:

Instant coffee
English breakfast
Earl grey
Pure green mint
Green tea & lemon

The menu items at Stratosfare are seasonal and may be subject to change due to availability without notice.
Our primary goal at Skyline Queenstown is to provide a safe and enjoyable food experience for guests with dietary requirements.
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:
Vegetarian (V) / Vegan (VG) / Medium-Rare (MR)z

Spring Menu 2023

SUMMER DINNER MENU

BREAD
Freshly baked garlic bread rolls (V)
Plain bread & olivana on request (V)

SOUP
House-made gourmet soup with locally sourced seasonal vegetables (V, VG)
Laksa soup with spring onion, fried shallots, parsley, chilli

SALADS MARINATED
Tabouleh & vegetable salad (V, VG)
Greek salad with feta cheese (V)
Salad niçoise, tuna, eggs, potato, baby bean
Prawn & crab salad
Iceberg orange salad with fennel vinaigrette (V)
Corn salsa salad with yoghurt dressing (V)

Craft your own salad:
Mesclun leaves, black and green olives, corn, cucumber, tomato, red onion, carrot organic tofu (DF, V, VG)

Classic Caesar salad:
Crisp cos lettuce, capers, garlic croutons, shaved parmesan, grated egg (V), anchovy fillets, grilled bacon, caesar dressing

ITALIAN CORNER
Pasta of the day
(GF pasta available on request)
Choose your sauce:
Arrabbiata tomato basil (V, VG)
Creamy mushroom (V)
Lentil bolognaise (V)
Parsley pesto sauce (V)

SUSHI
Akaroa salmon sushi
Crispy chicken sushi
Tuna sushi
Vegetarian sushi (V, VG)

FROM THE OCEAN
Steamed green-lipped mussels
Marinated tiger prawns
Cocktail sauce, horseradish cream, lemon

FROM THE GRILL
Kransky Kovbasa cheese sausage
Wild Otago venison loin
Grilled salmon fillet
Baby octopus
Jamaican oxtail stew
St Louis Pork BBQ baby ribs
Prawn dumplings steamed
Tomato pepper relish, bell pepper apricot chutney

THE CARVERY
Slow roasted Angus beef sirloin (MR)
Roasted Otago lamb shoulder
Rotisserie chicken
Roasted herb potato
Homemade gravy, Dijon mustard, mint sauce

SEASONAL FARE
Roasted spicy potato, parsley *(V, VG)*
Roasted mixed summer vegetable *(V)*
Grilled corn on the cob *(V, VG)*
Steamed broccoli *(V, VG)*
Chinese style fried noodles *(V, VG)*
Honey glazed carrot with parsley *(V)*
Vegetable nasi goreng *(V)*
Kung Pao cauliflower (V)

ALTERNATIVE MEAT – VEGAN CORNER
Alternative meat soy protein meatballs *(V, VG)*
Jeera Aloo - cumin potato *(V, VG)*
Bean & roasted pepper chilly *(V, VG)*
Soya wadi masala - soya curry *(V, VG)*
Cabbage & peas curry *(V, VG)*
Basmati rice *(V, VG)*

THE DELI
Locally cured cold meats: *sopressa, champagne ham, manuka smoked chicken breast, beef pastrami*
Selection of cheese: *chef's brie, blue Moeraki, Round Hill, smoked Mount Kyeburn, havarti*
Condiments: capers, green olives, black pitted olives, *walnut, mango dip, dijon mustard (DF, V, VG)*

SWEET TEMPTATIONS
Lemon pie (V)
Apricot upside-down cake (V)
Black forest trifle (V)
Cherry fudge (V)
Lime cheesecake (V)
Crème Brûlée (V)
Tapioca coconut pudding, sweet potato (V, VG)
Valrhona dark chocolate mousse (V)
Passionfruit cheesecake (V)
Fruit jelly (V)
Kiwi fruit Pavlova(V)

HOT DESSERT
Apple crumble with vanilla sauce (V)

HOT BEVERAGES
Choose from a selection of coffee and tea:

Instant coffee
English breakfast
Earl grey
Pure green mint
Green tea & lemon

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