

RESTAURANT & BAR

STRATOSFARE

SKYLINE QUEENSTOWN

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)**
Miso seafood soup, spring onion, fried shallot, tofu, wakame seaweed, mung bean

SALADS MARINATED

Roasted beetroot and goats cheese salad **(v)**
Pear balsamic salad with candied walnuts and cranberries **(v, VG)**
Kale and quinoa apple salad with honey vinaigrette **(v)**
Spicy rice noodle squid salad with gochujang sauce **(DF)**
Crab meat potato salad with mayonnaise

CRAFT YOUR OWN SALAD

Mesclun leaves, variety of assorted condiments and pomegranate dressing or virgin olive oil **(DF, v, VG)**

CLASSIC CAESAR SALAD

Crisp cos lettuce, red onion, capers, garlic croutons, shaved parmesan, grated egg, anchovy fillets, grilled bacon, Caesar dressing

ITALIAN CORNER

Pasta of the day **(GF)** pasta available on request
Choose your sauce:
Tomato basil sauce **(v, VG)**
Creamy mushroom sauce **(v)**
Vegetarian bolognese **(v, VG)**
Pumpkin cheese sauce **(v)**

SUSHI

Akaroa salmon sushi **(DF)**
Teriyaki chicken sushi
Vegetarian sushi **(v, VG)**
Tuna sushi

FROM THE OCEAN

Steamed green-lipped mussels **(DF)**
Marinated tiger prawns **(DF)**
Cocktail sauce, horseradish cream and lemon

FROM THE GRILL

Kransky kovbasa cheese sausage
Fiordland wild venison medallions **(DF)**
Grilled salmon fillet **(DF)**
Baby octopus herb marinated **(DF)**
Merino lamb rump **(DF, MR)**
Tomato pepper relish and capsicum apricot chutney **(v, VG)**

THE CARVERY

Slow roasted Wagyu beef **(DF, MR)**
Roasted pork loin with crispy scored skin **(DF)**
Rotisserie chicken **(DF)**
Beef chili con carne **(DF)**
Prawn dumplings
Nachos with sour crème, guacamole and tomato salsa
Homemade gravy **(DF)**

SEASONAL FARE

Melting potato with butter **(v)**
Curry roasted carrots **(v, VG)**
Honey balsamic glazed brussel sprouts **(DF)**
Spice roasted pumpkin, carrot and parsnip
Sautéed green cabbage with soy and ginger **(v, VG)**
Buttered sweetcorn and peas **(v)**
Vegetable fried rice **(v, VG)**

PLANT BASED CORNER **(v, VG)**

Plant based soy protein meatballs
Plant based lasagna
Aloo Palak - potato spinach curry
Chickpea curry
Vegan lentil stew
Basmati rice

THE DELI

Locally cured cold meats:
Sopressa salami, champagne ham, manuka smoked chicken breast, beef pastrami
Otago Whitestone cheeses:
Chef's Brie, Blue Moeraki, Round Hill, smoked Mount Kyeburn, Havarti
Capers, green olives, black pitted olives **(DF, v, VG)**, walnut, mango dip, Dijon mustard **(DF, v, VG)**

SWEET TEMPTATIONS

Tapioca coconut pudding, feijoa **(v, VG)**
Homemade lemon tart
Pear chocolate trifle **(v)**
Fruit Pavlova **(v)**
Fruit salad **(v, VG)**
Lime cheesecake **(v)**
Vanilla crème brûlée **(v)**
Rum baba **(v)**
Dark chocolate mousse **(v)**
Raspberry madeleine **(v)**
Fruit jelly **(DF)**

HOT DESSERT

Peach crumble / Crème Anglaise **(v)**
Giant cookie with peanuts **(v)**

ICE CREAM

Teppanyaki style ice cream with daily changing flavours

HOT BEVERAGES

Choose from a selection of coffee and tea:
Instant coffee
English Breakfast
Earl Grey
Pure green
Green & 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)** / Dairy Free **(DF)** / Medium-Rare **(MR)**

RESTAURANT & BAR

STRATOSFARE

SKYLINE QUEENSTOWN

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)**
Miso seafood soup, spring onion, fried shallot, tofu, wakame seaweed, mung bean

SALADS MARINATED

Roasted beetroot and goats cheese salad **(v)**
Pear balsamic salad with candied walnuts and cranberries **(v, VG)**
Kale and quinoa apple salad with honey vinaigrette **(v)**
Spicy rice noodle squid salad with gochujang sauce **(DF)**
Crab meat potato salad with mayonnaise

CRAFT YOUR OWN SALAD

Mesclun leaves, variety of assorted condiments and pomegranate dressing or virgin olive oil **(DF, v, VG)**

CLASSIC CAESAR SALAD

Crisp cos lettuce, red onion, capers, garlic croutons, shaved parmesan, grated egg, anchovy fillets, grilled bacon, Caesar dressing

ITALIAN CORNER

Pasta of the day
(GF) pasta available on request

Choose your sauce:

Tomato basil sauce **(v, VG)**
Creamy mushroom sauce **(v)**
Vegetarian bolognese **(v, VG)**
Pumpkin cheese sauce **(v)**

SUSHI

Akaroa salmon sushi **(DF)**
Teriyaki chicken sushi
Vegetarian sushi **(v, VG)**
Tuna sushi

FROM THE OCEAN

Steamed green-lipped mussels **(DF)**
Marinated tiger prawns **(DF)**
Cocktail sauce, horseradish cream and lemon

FROM THE GRILL

Kransky kovbasa cheese sausage
Grilled salmon fillet **(DF)**
Tomato pepper relish and capsicum apricot chutney **(v, VG)**

THE CARVERY

Roasted pork loin with crispy scored skin **(DF)**
Rotisserie chicken **(DF)**
Beef chili con carne **(DF)**
Prawn dumplings
Nachos with sour crème, guacamole and tomato salsa
Homemade gravy **(DF)**

SEASONAL FARE

Melting potato with butter **(v)**
Curry roasted carrots **(v, VG)**
Honey balsamic glazed brussel sprouts **(DF)**
Spice roasted pumpkin, carrot and parsnip
Sautéed green cabbage with soy and ginger **(v, VG)**
Buttered sweetcorn and peas **(v)**
Vegetable fried rice **(v, VG)**

PLANT BASED CORNER **(v, VG)**

Plant based soy protein meatballs
Aloo Palak - potato spinach curry
Chickpea curry
Vegan lentil stew
Basmati rice

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Homemade lemon tart
Pear chocolate trifle **(v)**
Fruit Pavlova **(v)**
Fruit salad **(v, VG)**
Lime cheesecake **(v)**
Vanilla crème brûlée **(v)**
Rum baba **(v)**
Dark chocolate mousse **(v)**
Raspberry madeleine **(v)**
Fruit jelly **(DF)**

HOT DESSERT

Peach crumble / Crème Anglaise **(v)**
Giant cookie with peanuts **(v)**

HOT BEVERAGES

Choose from a selection of coffee and tea:
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English Breakfast
Earl Grey
Pure green
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