



RESTAURANT & BAR
STRATOSFARE
SKYLINE QUEENSTOWN

LUNCH MENU

BREAD

Variety of freshly baked bread rolls
(**GF** available upon request) & butter

SOUP

Gourmet soup of the day
made from locally sourced
seasonal vegetables (**VG, GF**)

Garlic croutons

SINGAPOREAN LAKSA BROTH

Singaporean laksa with condiments:
egg noodles, boiled egg, spring
onions, crushed peanuts, mung beans,
chilli oil, chilli sesame (**DF, GF**)

SALAD AND DRESSINGS

Bulgur wheat salad (**DF, VG**)

Greek salad (**GF, NF, V**)

Roast potato, cucumber,
cherry tomatoes &
poppy seeds salad (**VG, NF, DF**)

Cauliflower, raisin,
dukkha & radishes (**VG, DF**)

Quinoa wild rice,
roast pumpkin & cashews (**VG, DF**)

Chili oil, vinaigrette, white balsamic,
horseradish, lime yoghurt, olive
oil, balsamic vinegar, lemon juice

CAESAR SALAD

Craft your own classic Caesar salad:

Cos lettuce, Caesar dressing,
croutons, bacon lardons, cooked
chicken, grated eggs, parmesan
grated, parmesan wafers, anchovies,
parmesan wheel, lemon slices

DELI

Locally cured cold meats including
pork pâté, smoked chicken, mild
sopressa, rosette, shaved ham

Selection of Gibbston
Valley local cheeses

Freshly baked bread selection, red
peppers, olives, cornichons, artichoke
hummus, pickled vegetables, dijon &
wholegrain mustard, dukkha, oils

SUSHI

*A selection of sushi prepared
by our in house chef:*

Vegetarian, chicken,
salmon, tuna, prawns

Wasabi, soya sauce, pickled ginger,
edamame, sliced lemons

STEAMED BAO

A selection of braised jack fruit (**VG**) or
pulled lamb shoulder (**DF**) and coleslaw

FROM THE OCEAN

Prawn & glass noodle salad (**DF**)

Green lipped mussels (**GF**)

Hot sauce selection

Dressings and sauces to match your
seafood selection

SEASONAL FARE

Spinach & ricotta cannelloni with
tomato and basil sauce (**NF, V**)

Massaman tofu curry
(**VG**, contains nuts)

Beef cheek stew
(**DF, NF, GF**)

FROM THE GRILL

Pork belly

Monk fish (**GF, DF, NF**)

FLAME ROTISSERIE

Succulent roast chicken

Mash potato with Parmesan cheese
(**GF, NF, V**)

SIDES, SAUCES & CONDIMENTS

*Choose from a selection of
potatoes, rice, seasonal vegetables,
sauces and condiments*

SWEET TREATS

Berry mascarpone (**GF, V, NF**)

Fruit jelly (**GF, NF, EF**)

Chocolate crumble mousse (**NF, EF**)

Fruit pavlova (**GF, NF, V**)

Fruit salad (**GF, DF, VG**)

Teppanyaki ice cream

Passionfruit cheesecake (**V**)

Crème brûlée (**GF, NF**)

Mango coconut fool (**GF, NF**)

Coffee texture (**GF, EF, NF, V**)

Linzer tart (**V**)

TEA AND COFFEE

Choose from a selection of tea infusions.

*A range of barista made
coffees are available*

Menu subject to change due to availability of seasonal produce.

V = Vegetarian, **GF** = Gluten Free, **NF** = Nut Free, **DF** = Dairy Free, **VG** = Vegan, **EF** = Egg Free