

CABLE BAY DINING ROOM



 ienvenue,

My love of food started with an appreciation for ingredients. Quality ingredients, that didn't need to be hidden beneath sauces to be enjoyed, inspired me. I wanted to create innovative, honest dishes that showcased the elements that they were made up of.

The same passion for ingredients still holds true in the way that I cook today. With organic kitchen gardens, egg-laying chickens, and orchards onsite, my team and I are able to harvest the freshest, premium ingredients each morning that we transform into beautiful dishes, ready to serve to you.

My hope is that each dish we serve tells a story of quality ingredients, conscious preparation and thoughtful presentation. Our philosophy is simple; behind every plate of food you will find a passionate chef, at the root of every vegetable is a caring gardener, at the bottom of each glass is a talented winemaker, and we are proud to bring all of those elements together here for you to enjoy.

Welcome to the Cable Bay Dining Room – et bon appétit!

A handwritten signature in black ink, appearing to read 'Max Larbiouse', written over a light grey background.

Max Larbiouse
Head Chef

TO START

BREAD	8
truffle butter	
MARINATED GREEK & SICILIAN OLIVES · ROASTED NUTS	14
TE MATUKU BAY OYSTERS	4.5ea
· subject to availability ·	

ENTREE

ORA KING SALMON CRUDO	23
green tea · kiwano · watermelon · citrus	
<i>Cable Bay 'Awatere Valley' Chardonnay 2014, Marlborough, New Zealand</i>	
WILD VENISON TARTARE	24
cured yolk · kale · garlic · anchovies · beetroots	
<i>Cable Bay Five Hills Merlot Malbec 2015, Waiheke Island, New Zealand</i>	
FREE RANGE PORK BELLY	22
kumara · horseradish · wild Waiheke onions · buttermilk	
<i>Cable Bay Pinot Gris 2016, Waiheke Island, New Zealand</i>	
PETITE JAR OF DUCK LIVER PÂTÉ	21
foie gras · cherry brandy · porcini brioche · house pickles	
<i>Cable Bay 'Awatere Valley' Pinot Gris 2016, Marlborough, New Zealand</i>	
GOAT CHEESE CROQUETTES	23
beetroot · hazelnuts · roquette · coffee	
<i>Cable Bay Viognier 2016, Waiheke Island, New Zealand</i>	

· SUBJECT TO AVAILABILITY ·
· PLEASE DO NOT HESITATE TO INFORM YOUR WAITER IF YOU HAVE ANY DIETARY REQUIREMENTS ·

MAIN

DUCK BREAST AND SLOW COOKED CHICKEN WING	41
smoked parsnip · umebochi · black doris plum <i>Cable Bay Pinot Noir 2014, Central Otago, New Zealand</i>	
WAKANUI EYE FILLET	43
garden vegetables · leek · fondant potatoes · thyme jus · onion <i>Cable Bay Syrah 2015, Waiheke Island, New Zealand</i>	
ALPINE MERINO LAMB RACK	44
eggplant · miso · goat's curd · sesame <i>Cable Bay Five Hills Merlot Malbec 2015, Waiheke Island, New Zealand</i>	
LONG LINE CAUGHT FISH	44
crab and prawn risotto · butternut · cabbage · cardamom · capsicum <i>Cable Bay Chardonnay 2015, Waiheke Island, New Zealand</i>	
FENNEL RISOTTO	38
Cable Bay chicken egg yolk · carrots · burnt onion jam · coffee <i>Cable Bay Viognier 2016, Waiheke Island, New Zealand</i>	

SIDES

BOULANGÈRE STYLE POTATOES	10
comté cheese crumble	
TRIO OF CABBAGE	10
onion · leek · furikake · kelp	
WAIHEKE ISLAND MIXED LEAVES	10
buttermilk dressing · pecorino	

DESSERT

CHOCOLATE GOURMANDISE	18
caramelia · guanaja croquant · salty caramel · black tea	
LIKE A TATIN	17
granny smith · braeburn · lemon grass · vanilla & nuts ice cream	
PETIT FIVES	16
selection of five petit fours	
CHEF'S SELECTION OF CHEESES	28
served with house made chutney · candied walnuts · crackers & bread	