

THE VERANDA

Small Plates · Fine Wine

...Mezze

Involtini: prosciutto stuffed with goats cheese, garden oregano and thyme	\$16
Marinated Smoked Fish: chive and lemon labne, pickles and crouton	\$17
Brisket Bruschette: mozzarella, tomato, preserved lemon	\$17
Spanakopita: braised lamb shoulder, spinach, filo pastry, feta, dukkah	\$17
Cured Meat: prosciutto, chorizo, mortadella, tapenade, crostini, pickles	\$27
Cheeses: mahoe blue, smoked tania, fourme d'ambert, comté, morbier, matakiri. Served with Cable Bay honey, grapes and walnut bread	\$32
Mezze Platter: hummus, tapenade, olives and olive oil, pita bread, cured meats, brie and mahoe blue, roasted nuts, marinated artichokes, house pickles	\$52
Shoestring Fries: aioli	\$11
Red Pepper Hummus: dukka, flat bread, pinenuts	\$12

...Wood Fired

Pizza: prosciutto, rocket or spinach, parmesan, truffle oil	\$29
Porchetta: braised pork shoulder, brown cow parmesan, brussel sprouts, barley malt glaze (to share)	\$32
Piadina di Romagna: chorizo, mozzarella, rocket, olives and capers	\$26
Cable Bay Hearth Bread: garden vegetable, feta, almonds, butternut	\$27

The menu is designed to be enjoyed by the whole table. Food will be served when ready unless requested to be served together.

Our meals may contain traces of nut, egg, wheat and other allergens. Due to the nature of the meal preparation and possible cross-contamination, we can't guarantee the absence of the above ingredients within our dishes.

...The Grill

Prawn Souvlaki: harrissa marinated prawns , romesco, flat bread, tzatziki	\$22.5
Saganaki: grilled halloumi, NZ quinoa, garden beetroots, capers and olives vinegarette, kalamata olives	\$17
CB Caesar: chargrilled cos, mahoe blue, lardon, crouton	\$16
Lamb Cutlets: labne, pistachio, coriander, seeds, pomegranate,	\$35
Angus Ribeye: (500g), rocket, truffle and parmesan potato skins, garlic and herb dressing	\$68
Blackened Fish a L'escabeche: chargrilled lemon, escabeche style vegetables, herb salad and shallots	\$35

...Desserts

Dark Chocolate Tart: lime caramel & nougatine	\$14.50
Lemon Pie Jar: curd, milk crumble, meringue	\$12.50

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