

THE VERANDAH

....Mezze

Red Pepper Hummus , dukka, flat bread, paprika	\$12
Ora King Smoked Salmon , Crème fraiche, dill, preserved Lime, Crostini	\$18
Involtini , Prosciutto stuffed with goats cheese, garden oregano and thyme	\$16
Roasted Cauliflower and Brussel Sprouts , lemon and Chardonnay, Parmesan, Pancetta	\$18
Mezze Platter , Hummus, Tapenade, olives and olive oil, pita bread, cured meats, Brie and Mahoe Blue, roasted nuts, marinated artichokes, house pickles	\$52
Cheeses , Mahoe Blue, smoked Tania, Bleu d'Auvergne, Comté, Morbier. Served with Cable Bay honey, grapes and walnut bread	\$32
Cured Meat , Prosciutto, Spinata Picante, Mortadella, Crostini Black Olive Tapenade, pickles	\$27
Shoestring Fries , Aioli	\$11

....Wood Fired

Garlic & Coriander Prawns Skillets , Chorizo, Kalamata olive, flat bread	\$17.5
Pizza , Prosciutto, rocket, Parmesan, truffle oil	\$29
Piadina di Romagna , Spinata Picante, Mozzarella, rocket, olives and capers	\$26
Cable Bay Hearth bread , garden vegetable, Feta, almonds, butternut	\$27
Beef Stifado (Slow cooked beef cheek in red Wine) Celery, garden herbs comes with chargrilled ciabatta	\$34

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.

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....The Grill

Blackened Fish a L'escabeche , chargrilled lemon, Escabeche style vegetables, herb salad and shallots	\$36
Saganaki , grilled Halloumi, NZ quinoa, garden beetroots, capers and olives vinegarette, Kalamata olives	\$17
CB Caesar , chargrilled cos, Mahoe Blue, lardon, crouton	\$16
Charred Brisket Steak , Tirokafteri, Chimichurri, fresh parsley and shallots	\$19
Lamb Cutlets , labne, pistachio, coriander, Za'atar, pomegranate	\$39
Pork Souvlaki , greek marinated pork shoulder, spiced Labne and pide, red Chimichurri	\$32

....Desserts

Passionfruit Pavlova , meringue, lime & basil	\$13.5
Dark Chocolate Tart , lime caramel & nougatine	\$14.5

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