

CABLE BAY

VINEYARDS



SAMPLE VERANDAH GROUP MENU

TWO COURSES \$50PP

TO START

CHEF'S MEZZE PLATTERS TO SHARE

Selection of cured meats, NZ cheese, marinated garden vegetables, house roasted nuts, hummus, tapenade, olive oil with freshly baked focaccia and sourdough crostini

MAINS

A selection of three dishes served family style on the table, designed to share.

PROSCIUTTO PIZZA

Prosciutto, rocket, Parmesan, truffle oil

BLACKENED NZ KING SALMON

Escabeche style vegetables, sauce vierge, focaccia

LAMB CUTLETS

Labne, pistachio, coriander, Za'atar, pomegranate

ADDITIONAL OPTIONS

SIDES – ADD \$7per person (recommended)

Selection of two side dishes for the table e.g. French fries, chargrilled seasonal vegetables

– Chef to select on the day, subject to change

ADDITIONAL SMALL PLATES - \$12 per person

Selection of two additional small plates to accompany Chef's Mezze Platters e.g. Involtni, Garlic & coriander prawns skillet,

– Chef to select on the day, subject to change

CAFÉ GOURMAND – ADD \$13.50 per person

Assortment of petit fours

Please note this is a sample menu and is subject to change

Menu designed to share

Bookings essential

Dietary requirements can be catered for with advanced notice