

# THE VERANDAH

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## MEZZE

Red Pepper Hummus	Dukkah, flat bread, paprika	\$12
Involtini	Prosciutto stuffed with goats cheese, garden oregano and thyme	\$16
Chargrilled Asparagus	NZ blood orange and balsamic dressing, Parmesan crumble	\$16
Panzanella Salad	Fresh garden vegetables, croutons, chilli and lime dressing	\$16
Garlic & Coriander Prawn Skillet	Chorizo, garlic, coriander, flat bread	\$17.5
Ora King Smoked Salmon	Crème fraiche, dill, preserved lime, crostini	\$18
Cheeses	Selection of fine NZ and French cheeses, Mahoe Blue, Smoked Tania, Motukaha and Bleu d'Auvergne, Brie, Comté, served with Cable Bay honey, grapes and crackers	\$32
Cured Meats	Prosciutto, Spianata Piccante, Mortadella, crostini, black olive tapenade, pickles	\$27
Mezze Platter	Selection of cured meats, NZ cheese, marinated garden vegetables, house roasted nuts, hummus, tapenade, olive oil with freshly baked focaccia and sourdough crostini	\$52
Shoestring fries	Served with home-made aioli	\$11

The menu is designed to be shared and enjoyed by the whole table.  
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## FROM THE GRILL

Blackened NZ King Salmon	Summer vegetables, sauce vierge, dried Kalamata olives	\$36
Saganaki	Grilled halloumi, NZ quinoa, garden beetroots, capers and olive vinaigrette, Kalamata olives	\$17
Charred Brisket Steak	Tirokafteri, chimichurri, fresh parsley and shallots	\$19
Lamb Cutlets	Labneh, pistacchio, coriander, Za'atar, pomegranate	\$39
Pork Souvlaki	Greek marinated pork shoulder, spiced labneh and pide, red salsa	\$32
Aged Wakanui Scotch Fillet	Potato skins with truffle and Parmesan, tarragon mayonnaise	\$45

## WOOD FIRED

Prosciutto Pizza	Prosciutto, rocket, Parmesan, truffle oil	\$29
El Diablo Pizza	Chorizo, Parmesan, balsamic, onions	\$28
Smoked Salmon Pizza	Buttermilk, capers and black olives	\$28
Garden Pizza	Tomatoes, Kalamata olives, garden herbs	\$26
Piadina Romagnola	Spianata Piccante, Mozzarella, rocket, olives, capers	\$29

## DESSERTS

Baba au Rhum	Passionfruit, vanilla, dark rum	\$14
Dark Chocolate Tart	Lime caramel, nougatine	\$14.5

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## MÉTHODE TRADITIONNELLE

	Glass	Bottle
Quartz Reef Brut N.V., C.O.	\$15	\$75
Roederer N.V. 375ml, Champagne	\$29	\$85
Roederer N.V. 750ml, Champagne		\$145
Taittinger Brut N.V., Champagne		\$165
Bollinger Special Cuvée, Champagne		\$165
Bollinger Brut Rosé, Champagne		\$210

## CABLE BAY WINES

### WHITES

Sauvignon Blanc 2016, Awatere Valley, Marlborough	\$11	\$55
Pinot Gris 2016, Awatere Valley, Marlborough	\$11	\$55
Viognier 2017, Waiheke Island	\$14	\$70
Chardonnay 2015, Awatere Valley, Marlborough	\$12	\$60
Chardonnay 2015, Waiheke Island	\$16	\$80

### ROSÉ

Pinot Rosé 2017, Awatere Valley, Marlborough	\$14	\$70
Syrah Rosé 2017, Waiheke Island	\$15	\$75

### REDS

Pinot Noir 2014, Central Otago	\$17	\$85
Syrah 2016, Waiheke Island	\$17	\$85
'Five Hills' Malbec Merlot 2015, Waiheke Island		\$90

### RESERVE WINES

Reserve Sauvignon Blanc 2015, Marlborough	\$13	\$65
Reserve Chardonnay 2014, Waiheke Island		\$120
Limited Edition Cabernet Sauvignon 2013, Waiheke Island		\$95
Reserve Syrah 2015, Waiheke Island		\$150



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## COCKTAILS

Pimm's Cup	Pimm's, ginger ale, lemonade, seasonal fruit	\$16
Aperol Spritz	Aperol, Quartz Reef, soda water	\$18
Rangitoto Sunset	Vodka, Cointreau, cranberry juice, lime	\$20
Coup de Motukaha	Bacardi, cherry brandy, pineapple, lime, ginger beer	\$20
Rakino Negroni	Campari, Cable Bay Sweet Gloria, Bombay gin	\$20
Espresso Martini	Vodka, Kahlua, Crème de Cacao, espresso	\$25

## NON ALCOHOLIC COCKTAILS

Tropic Thunder	Mango, passionfruit, orange, apple	\$10
Virgin Mary	Tomato juice, fresh lemon juice, spices	\$10
Island Sunrise	Orange juice, grapefruit juice, Grenadine	\$10

## BEER

Amstel Light		\$8
Heineken		\$9
Peroni Nastro Azzurro		\$9
Moa Cider		\$10
Tuatara Mot Eureka		\$12
Tuatara Kapai (APA style)		\$12

## WHISKEY

Jack Daniels, Tennessee, USA		\$12
Maker's Mark, Kentucky, USA		\$12
Jameson Whiskey, Ireland		\$12
Canadian Club, Canada		\$12
Ardbeg 10yr Single Malt, Islay, Scotland		\$16
Glenmorangie 12yr Single Malt, Ross-Shire, Scotland		\$16

## COGNAC

Rémy Martin, V.S.O.P.		\$16
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## VODKA

42 Below, New Zealand	\$12
Belvedere, Poland	\$14
Grey Goose, France	\$14

## GIN

Lighthouse, New Zealand	\$12
Rogue Society, New Zealand	\$14
Bombay Gin, London	\$12

## TEQUILA

Agavero, Mexico	\$16
Patrón Silver, Mexico	\$14
Espolon Tequila Resposado, Mex.	\$12

## RUM

Bacardi, Puerto Rico	\$10
Stolen Dark, Caribbean	\$12
Mount Gay Eclipse, Barbados	\$12
Wild Days, Waiheke Island	\$12

## LIQUEURS

Southern Comfort	\$12
Baileys	\$12
Kahlua	\$12
Amaretto	\$12
Frangelico	\$12
Grand Marnier	\$12
Cointreau	\$12
Drambui	\$12

## NON ALCOHOLIC BEVERAGES

### COFFEE

Short Black	\$4.50
Long Black	\$4.50
Flat White	\$5
Latte	\$5
Cappuccino	\$5
Hot Chocolate	\$5
Chai Latte	\$5
Soy Milk	\$0.50

### TEA

English Breakfast	\$4.50
Earl Grey	\$4.50
Just Peppermint	\$4.50
Lemongrass & Ginger	\$4.50
Gorgeous Geisha (green)	\$4.50
Chamomile	\$4.50
Chai	\$4.50

### MINERAL WATER

Antipodes Sparkling, 500ml	\$7
Antipodes Still, 500ml	\$7
Antipodes Sparking, 1000ml	\$12.5
Antipodes Still, 1000ml	\$12.5

### SOFT DRINKS

Coca Cola	\$5
Coca Cola Diet	\$5
Dry Lemonade, Schweppes	\$5
Ginger Ale, Schweppes	\$5
Lemon, Lime & Bitters	\$5
Bundaberg Ginger Beer	\$6.5

### JUICES

Apple	\$5
Cranberry	\$5
Orange	\$5
Pineapple	\$5
Tomato	\$5
Grapefruit	\$5

