

# CABLE BAY DINING ROOM



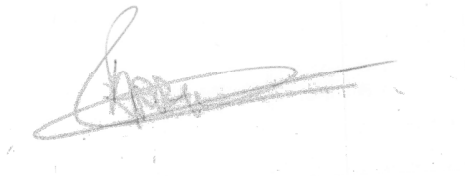
ienvenue,

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 to 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!



**Max Larbiose**  
**Head Chef**

## TO START

<b>SOURDOUGH BREAD</b> Truffle butter	8
<b>MARINATED GREEK &amp; SICILIAN OLIVES · ROASTED NUTS · GIARDINIERA</b>	14
<b>TE MATUKU BAY OYSTERS w LEMON WEDGES</b> · subject to availability ·	5ea
<b>DUCK LIVER PÂTÉ, BRIOCHE, PICKLES</b>	18

## ENTREE

<b>ORA KING MI-CUIT</b> Pink peppercorn, micro greens, sumac, sorrel <i>Cable Bay Reserve Sauvignon Blanc 2015, Marlborough, New Zealand</i>	22
<b>RAUKUMARA VENISON TARTARE</b> Beetroot, anchovies, cured yolk, garlic <i>Cable Bay Five Hills Merlot Malbec 2015, Waiheke Island, New Zealand</i>	25
<b>FREE FARMED PORK BELLY</b> Carrots, miso, preserved plums, sesame <i>Cable Bay 'Awatere Valley' Chardonnay 2015, Marlborough, New Zealand</i>	20
<b>KAIKOURA FROMAGE BLANC CROQUETTES</b> Witloof, walnut, coffee, beetroot <i>Cable Bay Viognier 2016, Waiheke Island, New Zealand</i>	23
<b>COROMANDEL SCALLOPS</b> Shiitake, leeks, wakame, coriander <i>Cable Bay 'Awatere Valley' Sauvignon Blanc 2016, Marlborough, New Zealand</i>	23

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

## MAIN

<b>DUCK BREAST AND HEN'S EGG</b>	<b>42</b>
Butternut, nigella, celery, fennel <i>Cable Bay Pinot Noir 2014, Central Otago, New Zealand</i>	
<b>WAKANUI EYE FILLET</b>	<b>45</b>
Farro, asparagus, lardons, Island mushrooms, beetroot <i>Cable Bay Syrah 2015, Waiheke Island, New Zealand</i>	
<b>FIRST CLASS RUMP OF LAMB</b>	<b>41</b>
Romesco, courgette, aubergine, pistachio <i>Cable Bay Five Hills Merlot Malbec 2015, Waiheke Island, New Zealand</i>	
<b>LONG LINE CAUGHT FISH, CLOUDY BAY CLAMS</b>	<b>43</b>
Lemongrass, broad beans, tagliatelle, dill <i>Cable Bay Chardonnay 2015, Waiheke Island, New Zealand</i>	
<b>GARDEN TO TABLE - HEN'S EGG</b>	<b>36</b>
Freshly harvested vegetables from our garden, poached egg <i>Cable Bay Viognier 2016, Waiheke Island, New Zealand</i>	

## SIDES

<b>PATATA DI GNOCCHI</b>	<b>13</b>
Brown butter, garlic, parsley, brown cow parmesan	
<b>SEASONAL VEGETABLES</b>	<b>12</b>
Sauce vierge	
<b>HERBS, LEAVES, FLOWERS</b>	<b>11</b>
Cable Bay olive oil	

# DESSERT

<b>BEETS, BEETS, BEETS</b>	<b>16</b>
Buttermilk, streusel, jivara	
<b>RICOTTA RAVIOLI</b>	<b>18</b>
Blood orange, chocolate, pistachio	
<b>PETÌT FOURS</b>	<b>16</b>
Baba, macaron, marshmallow, pralin, pate de fruit	
<b>CHEF'S SELECTION OF CHEESE</b>	<b>32</b>
Cable Bay honey, crackers, candied walnut	

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