

# 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.*

##### PIADINA DI ROMAGNOLA

Chorizo, mozzarella, rocket, olives, capers

##### BLACKENED NZ KING SALMON

Escabeche style vegetables, sauce vierge, focaccia

##### LAMB RUMP

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. Involtini, 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