



# CELEBRATE NEW YEAR'S EVE AT CABLE BAY

Join us for a night of exquisite food, fine wine, exceptional company and dazzling entertainment. Enjoy the stunning views that Cable Bay is renowned for and toast the New Year at this exclusive event.

CHOOSE FROM TWO STUNNING DINING PACKAGES:

## **The Dining Room \$169 per person**

Glass of bubbles on arrival, exquisite five-course menu, live entertainment from WD40 Jazz Trio, option to join the Verandah for dancing with DJ Jarrod Phillips later in the evening.

## **The Verandah \$159 per person**

Glass of bubbles on arrival, delicious three course menu perfect for celebrating with friends and family, DJ Jarrod Phillips to set the perfect mood to get you dancing under the stars after your meal.

Strictly R18. Bookings essential. Credit Card details will be required to secure booking.

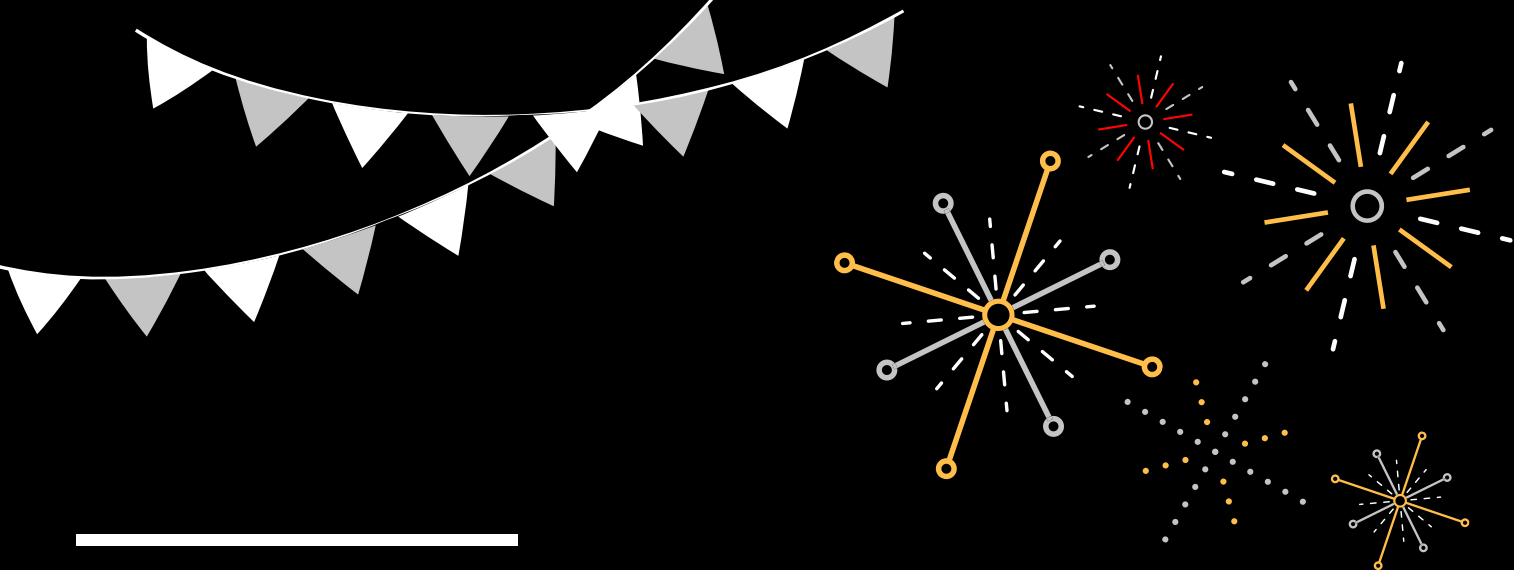
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[www.cablebay.co.nz/new\\_years\\_eve](http://www.cablebay.co.nz/new_years_eve)

**CABLE BAY**  
VINEYARDS





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# THE DINING ROOM

*Flute of Quartz Reef Brut N.V on arrival*

## **Amuse bouche**

### **Coromandel scallop tartare**

*Vanilla foam, fermented tomato water, beetroot cone*

### **Wakanui eye fillet**

*Asparagus, shiitake, arugula, pomme dauphine*

### **A taste of Maui**

*Jivana chocolate, coconut, passion, mango, pineapple*

### **Petit four**

*Praline rocher, baba au rum, macaron, marshmallow, financier*

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# THE VERANDAH

*Flute of Quartz Reef Brut N.V on arrival*

## Entrée

Seafood platter

*Te Matuku oysters, Kingfish crudo, cold smoked salmon, tiger prawn cocktail, NZ scallops, house preserves and dips, served with lemons wedges and freshly baked focaccia*

OR

Antipasti platter

*Involtni, truffle arancini, meatballs, marinated vegetables, goat cheese croquettes, house preserves and dips, served with lemons wedges and freshly baked focaccia*

## Main

Alpine merino lamb rack, Bayaldi gratin, sweet labne, pomegranate

OR

Angus Entrecote, bone marrow butter

OR

Snapper en Papillote, chardonnay, golden raisins, young vegetables

Served with

Charred vegetables, gremolata & semolina gnocchi, truffle oil, brown cow parmesan

## Dessert

Café gourmand

*Baba au rhum, choux pastry, macaron, chocolate rocher, coconut marshmallow*

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