

WELCOME TO THE VERANDAH

Cable Bay Vineyards Mediterranean-inspired menu is designed to be shared. Dishes will be served as they are ready, unless otherwise requested.

Enjoy!



Wifi password: Waihekelsland

www.cablebay.co.nz

SHARING PLATES

Roasted Heritage Carrot \$14

Goats cheese, Cable Bay Vineyards honey, hazelnut dukkah

Heirloom Tomato Salad \$16

Buffalo cheese, Kalamata olives, balsamic glaze

Shoestring Fries \$11

Herbs salt, house-made aioli

Chicken & Bulgur Salad \$16

Feta, hazelnuts, garden pesto, orange

Garden Beetroot Salad \$13

Blue Mahoe cheese, beetcotto, candied walnuts

Ham Hock & Garden Leaves \$17

Parmesan crumb, parsley, shallot vinaigrette

Cured Mount Cook Salmon \$18

Dill, sour cream, sumac, pink peppercorn

Lamb Ribs \$18

Chermoulah, spiced labneh, nigella

Wild Caught Prawns \$28

Wood fired capsicum, heirloom tomatoes, chorizo

Market Fish \$37

Shallots, white wine cream sauce, Kalamata olive, ciabatta

Charred T-Bone \$39

Porcini butter, salsa verde

Taupo Rack of Lamb \$69

Romesco, flat bread, harissa, baba ghanoush

FOOD TO BE SHARED

Cheeseboard \$39

Selection of fine NZ and French cheeses, Mahoe Blue, Smoked Tania, Motukaha and Fourme d'Ambert, Brie, Comte, served with Cable Bay honey, grapes and oat walnut crackers

Motukaha Platter \$54

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

WOOD FIRED PIZZAS

Margherita \$25

Tomato base, basil, Buffalo Mozzarella

Summer Vegetable \$26

White base, capsicum, zucchini, eggplant, shallots, potatoes

Napoli \$27

Fresh tomatoes, basil, Buffalo Mozzarella, Parmesan

El Diablo \$28

Tomato base, chorizo, shallots, truffle oil

Prosciutto \$29

White base, mushroom, blue cheese

King Salmon \$29

Focaccia base, Buffalo Mozzarella, rocket

DESSERTS

Praline Royal \$15

Chocolate mousse, hazelnut feuillantine, raspberries

Lemon Posset \$13

Passion fruit, coconut

We take allergies very seriously; please let us know if you have any allergies, food intolerances or dietary requirements. Our food allergen folder is available on request.

CABLE BAY WINES

White Wines

	<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc 2016, Awatere Valley	\$12	
Sauvignon Blanc 2017, Awatere Valley	\$12	\$58
Pinot Gris 2017, Awatere Valley	\$12	\$58
Chardonnay 2015, Awatere Valley	\$14	\$68
Viognier 2018, Waiheke Island	\$14	\$70
Chardonnay 2016, Waiheke Island	\$17	\$85

Rosé Wines

Merlot Rosé 2018, Waiheke Island	\$14	\$70
Pinot Rosé 2018, Awatere Valley	\$14	\$70

Red Wines

Pinot Noir 2017, Awatere Valley	\$17	\$85
Syrah 2017, Waiheke Island	\$17	\$85
“Five Hills” Malbec 2017, Waiheke Island	\$18	\$90

Reserve Wines

Reserve Sauvignon Blanc 2016, Awatere Valley	\$13	\$65
Reserve Chardonnay 2015, Waiheke Island		\$120
Reserve Syrah 2015, Waiheke Island		\$150

Méthode Traditionnelle

Quartz Reef Brut N.V., Central Otago	\$15	\$75
Roederer N.V. 375ml, Champagne	\$29	\$85
Quartz Reef Methode Rose N.V., Central Otago		\$99
Roederer N.V. 750ml, Champagne		\$145
Taittinger Brut N.V., Champagne		\$165
Bollinger Special Cuvée, Champagne		\$165
Louis Roederer Brut Rosé Vintage 2012, Champagne		\$210

Beer

Amstel Light	\$8
Heineken	\$10
Peroni Nastro Azzurro	\$10
Moa Cider	\$10
Tuatara Mot Eureka Pilsner	\$12
Tuatara Kapai – APA style	\$12

Cocktails

Pimm’s Cup - <i>Pimm’s, Ginger Ale, Lemonade, Seasonal Fruit</i>	\$16
Aperol Spritz - <i>Aperol, Prosecco, Soda Water</i>	\$18
Rangitoto Sunset - <i>Vodka, Cointreau, Cranberry Juice, Lime</i>	\$20
Coup de Motukaha - <i>Bacardi Rum, Cherry Brandy, Pineapple, Lime, Ginger Beer</i>	\$20
Negroni - <i>Campari, Red vermouht, Bombay Gin</i>	\$20
Espresso Martini - <i>Vodka, Kahlua, Crème de Cacao, Espresso</i>	\$25

Mocktails

Tropic Thunder - <i>Mango, passion fruit, orange, apple</i>	\$10
Virgin Mary - <i>Tomato Juice, Fresh Lemon Juice, Spices</i>	\$10
Island Sunrise - <i>Orange Juice, Pineapple Juice, Grenadine</i>	\$10

Vodka

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

Gin

Lighthouse, New Zealand	\$12
Scapegrace, New Zealand	\$14
Bombay Gin, London	\$12

Tequila

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

Liqueurs

Baileys / Kahlua / Amaretto / Frangelico / Grand Marnier, Cointreau / Drambuie	\$12
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Bourbons & Whiskies

Jack Daniels, Tennessee, U.S.A	\$12
Maker’s Mark, Kentucky, U.S.A	\$12
Southern Comfort	\$12
Jameson Whiskey, Ireland	\$12
Canadian Club Classic, Canada	\$12
Ardbeg 10 Year Single Malt, Islay, Scotland	\$16
Glenmorangie 12 Year Single Malt, Ross-Shire, Scotland	\$16

Rum

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

Cognac

Rémy Martin V.S.O.P.	\$16
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Coffee

Short Black / Long Black	\$4.5
Flat White / Latte / Cappuccino / Hot Chocolate / Chai Latte	\$5
Soy Milk	50c

Tea

English Breakfast / Earl Grey / Just Peppermint / Chamomile	\$4.5
Gorgeous Geisha (green) / Lemongrass & Ginger / Chai	\$4.5

Soft Drinks

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

Juices

Apple / Cranberry / Orange / Pineapple / Tomato	\$5
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Mineral Water

Antipodes Sparkling or Still Water 1L	\$12.5
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