

CABLE BAY

VINEYARDS



SAMPLE VERANDAH GROUP MENU

\$59PP

For groups of 10 or more, we offer our delicious two-course menu with sides designed to share. Below is an example of the dishes which may be served on the day. Dishes are served as they are ready unless requested otherwise.

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 bread

SHARING-STYLE MAINS

A selection of three dishes served family style on the table, designed to share.

PIADINA DI ROMAGNOLA

Chorizo, mozzarella, rocket, Kalamata olives, capers

Mt COOK KING SALMON

Chermoulah, Kalamata olives

ANGUS BEEF FILLET (OR) TAUPO RACK OF LAMB

Chef's selection & subject to availability

SIDES

Selection of two side dishes for the table e.g. Shoestring fries, Green Beetroot salads, Asparagus

– Chef to select on the day, subject to change

ADDITIONAL OPTIONS

ADDITIONAL SMALL PLATES - \$10 per person

Selection of two additional small plates to accompany Chef's Mezze Platters

e.g. Chicken & Bulgur Salad, Ham Hock & Garden Leaves

– Chef to select on the day, subject to change

PETIT FOUR – ADD \$14 per person

an assortment of gourmet petit fours

CAKES

Our very talented pastry chef is able to bake the following rich and delectable cakes, with the option of adding a personalised message for special occasions. Must be ordered in advance.

Chocolate Cake - \$120 (20cm – serves 10) or \$200 (24cm – serves 20)

Carrot Cake - \$65 (20cm – serves 10) or \$110 (24cm – serves 20)

Gluten Free Cake – Additional \$20

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. Although we do take allergies very seriously, we are unable to guarantee that any menu items can be completely free of allergens.