

WELCOME TO THE VERANDAH

Cable Bay's 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

Mediterranean-inspired menu designed to be shared.

To start with

Homemade focaccia bread and dips \$28

Served with our daily made dips,
Roasted nuts and marinated olives

Side of bread \$9

Garlic oil and herbs

Shoestring fries \$11

Herb salt, house-made aioli

Fish and Seafood

Citrus cured Ōra King Salmon \$22

Citrus, sour cream, sumac, cucumber, pink peppercorn

Wild caught prawns souvlaki (5pcs) \$28

Spiced harissa, tartare sauce, wood fired flatbread, chives

Market Fish \$36

Jerusalem artichoke, kalamata, celery salsa, tomato, semolina

Meat

Chicken and prosciutto roulade \$20

Feta cheese, crispy kale, mustard, pumpkin

Sticky pork belly \$20

Celeriac, apple, cabbage, hazelnut crumble

Lamb ribs \$25

Chermoulah, cumin, spiced labneh, nigella seeds

Beef Wagyu bavette 220g \$32

Salsa Verde, herb salt, garden leaves

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Garden

Garden beetroot salad \$16

Garden beets, goats cheese, caramalized walnuts, beetcotto

Heirloom carrots & goats cheese \$16

Roasted baby carrots, whipped goats cheese, nuts and seeds

Roasted cauliflower & brussel sprouts \$16

Buffalo cheese, chardonnay, raisins

Wood Fired Pizza

Margarita \$25

Tomato base, basil, buffalo mozzarella

Mushroom and feta cheese \$26

White base, mushroom, kale, feta, parmesan

El Diablo \$29

Tomato base, chorizo, mozzarella, braised shallots

Prosciutto \$29

Tomato base, mozzarella, rocket, truffle oil

King Salmon \$29

Citrus cured salmon, sour cream, mozzarella, olives, leaves

To finish with

Cheeses \$39

Selection of fine NZ & French cheeses served with Cable Bay honey,
walnuts, grapes and crackers

Lemon curd \$13

Passionfruit, coconut snow

Praline Royal \$15

Chocolate mousse, hazelnut feuillantine, meringue

CABLE BAY WINES

White Wines

	<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc 2017, Awatere Valley	\$12	\$58
Pinot Gris 2018, Awatere Valley	\$12	\$58
Chardonnay 2015, Awatere Valley	\$14	\$68
Viognier 2018, Waiheke Island	\$14	\$70
Chardonnay 2017, 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 2018, 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		\$85
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 vermouth, Bombay Gin</i>	\$20
Espresso Martini - <i>Vodka, Kahlua, Crème de Cacao, Espresso</i>	\$25

Mocktails

Mango Mule - <i>Mango, Lime, Cucumber, Ginger Beer</i>	\$10
Virgin Mary - <i>Tomato Juice, Fresh Lemon Juice, Spices</i>	\$10
Island Sunrise - <i>Orange, Pineapple, Passion Fruit, Grenadine</i>	\$10

Vodka

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

Gin

Scapegrace, New Zealand	\$14
Bombay Gin, London, England	\$12
Gin Mare, Barcelona, Spain	\$16

Tequila

Agavero, Mexico	\$16
Patrón Silver, Mexico	\$14

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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