

CABLE BAY

VINEYARDS



SAMPLE CHEF'S SELECTION MENU

THREE COURSE SHARING STYLE SET MENU SERVED WITH SEASONAL SIDE DISHES TO SHARE

\$99PP

Freshly baked bread and Cable Bay olive oil to start

ENTRÉE

- Free farmed pork belly, sesame, carrot, soy
- Wagyu bavette tartare, black garlic, goats cheese, crostini
- Beetroot salad, garden beetroot, goats cheese, olives

MAIN

- Rump of Taupo lamb, yogurt, mint, chilli, confit tomatoes, dukkah
- Market fish, kumara, tomato, coriander, Kalamata, rice cracker

Mains served with seasonal sides to share:

- Roasted potatoes, truffle oil, brown cow parmesan
- Garden mixed leaves and herbs salad, olive oil

DESSERT

- Assorted petit fours and cheese board selection of fine New Zealand and French cheese, Cable Bay honey, candied walnut, served to share on the table

Sample menu only. dishes may change upon seasonality and availability. Our chef will put together a selection of three entrees, two mains, two seasonal sides and a dessert. We are happy to cater for allergy and dietary requirements with advance notice.

