

Mediterranean-inspired menu designed to be shared

SHARING BOARDS

Focaccia and Cable Bay olive oil \$12 (G)

Mezze \$38 (G) (D) (N)

Beetroot balsamic hummus, roasted pumpkin hummus, tapenade, pickled vegetables, mushrooms a la grecque, house roasted nuts, focaccia and crostini

Charcuterie \$45 (G) (D)

Duck liver parfait, house terrine, cured meats, pickles and relishes, olives, onion marmalade, focaccia and crostini

Seafood \$65 (G)

Cured salmon, tuna tataki, crisp battered fish, pickles and relishes, avocado salsa, focaccia and crostini

Cheese board \$42 (G) (D) (N)

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

Chargrilled 550g prime rib \$75

Salsa verde, tomato garnish, truffled vine tomato

Shoestring fries \$11

House-made aioli

WOOD FIRED PIZZA (G) (D)

Margherita \$24

Mozzarella, sliced vine tomato, virgin olive oil and parmigiana

Woodys \$28

Oven roasted Portobello, button and porcini mushroom, blue cheese and rocket leaves

Vegearmo \$26

Goats cheese, roasted eggplant, pan seared courgettes, tomato confit, roasted peppers

Tuscany \$32

House hot smoked salmon, panzanella, crème fraiche

Prosciutto \$34

Tomato base, prosciutto, mozzarella, truffle oil and parmesan

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SHARING PLATES

Beef cheek croquettes \$22

Tomato chilli relish, fingerling potato, creamed mascarpone, soft egg (G) (D)

Beef carpaccio \$26

Portobello mushroom & roasted tomato relish, crostini, parmesan (G) (D)

Chargrilled lamb rump \$35

Ktipiti sauce, dukkah, vine tomatoes, polenta chips (D) (N)

Sliders \$24

Char sui pork, buttermilk chicken, on brioche buns (G) (D)

Ōra King salmon \$24

Gravlax, dill cream, pickled cucumber, toasted brioche (G) (D)

Tuna tataki \$26

Smoked vine tomatoes, avocado relish, ponzu

House hot smoked salmon fillet \$35

cauliflower skordalia (D)

Portobello mushroom goat cheese tart \$28

Rocket, pear and candied walnut salad (G) (D) (N)

Mixed quinoa \$18

Avocado, golden raisins, citrus vinaigrette, toasted seeds

Warm orzo pasta \$18

Asparagus, smoked vine tomatoes, balsamic vinaigrette (G)

TO FINISH

Tiramisu \$16

Classic Italian coffee dessert (G) (D)

Saffron & manuka honey crème brûlée \$15

Biscotti (D) (G)

Citrus meringue tart \$16

Chocolate crumble (G) (D)

Dish may contain Gluten (G), Dairy (D), Nuts (N)

Please notify us if you have any allergies, food intolerances or dietary requirements.

WELCOME TO CABLE BAY

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

one bill per table please

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