

**CABLE BAY**

VINEYARDS



### OUR CUISINE

Offering a sharing style cuisine, our Head Chef has created dishes that are fresh, vibrant and beautifully plated showcasing ORGANIC seasonal produce.

We are proud to have created extensive organic kitchen gardens at Cable Bay, which supply our chefs with top quality, nutrient-rich food daily.

This underpins our philosophy of garden-to-table, where we aim to serve the freshest, EVER CHANGING, premium ingredients.

## SHARING BOARDS

**Focaccia and Cable Bay olive oil \$12** (DF, NF)

**Mezze \$18** (V, can be NF) – Paired with Cable Bay Reserve Sauvignon Blanc 2019

House made sesame lavosh, muhammara, hummus, labneh, chargrilled sourdough

**Charcuterie \$45** (can be GF) – Paired with Cable Bay Pinot Noir 2018

Duck liver parfait, house terrine, cured meats, pickles and relishes, olives,

onion marmalade, focaccia and crostini

**Cheese board \$36** (V, can be GF) – Paired with Cable Bay Reserve Chardonnay 2018

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

## WOOD FIRED PIZZA

**Margherita \$24**

Mozzarella, sliced vine tomato, extra virgin olive oil and parmesan

**Funghi \$28** – Paired with Cable Bay Pinot Noir 2018

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

**Vegetariana \$26** – (V) Paired with Cable Bay Chardonnay 2018

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

**Salmone \$32**

House hot smoked salmon, panzanella, crème fraiche

**Prosciutto \$34** – Paired with Cable Bay Five Hills 2018

Tomato base, prosciutto, mozzarella, truffle oil and parmesan

## SHARING PLATES

**Te Matuku Oysters (Minimum of 3) \$60 Doz, \$32 ½ Doz, \$18 For 3** (DF, GF, NF)

Au naturelle or Cabernet Sauvignon vinegar mignonette or grapefruit and gin granita.

**Calamari fritti \$18** (can be NF)

Romesco sauce

**Pulled beef brisket sliders \$18** (Set of two – add extra for \$9) (NF, can be GF/DF)

Siracha, baby spinach, on brioche buns

**Sweet & sour lamb ribs \$28** (DF, GF, NF)– Paired with Cable Bay Syrah 2019

Rice puffs, pak-choi

**Trevally kokoda \$26** (DF, GF) – Paired with Cable Bay Viognier 2019

Nuoc cham, coconut cream

**Salmon sashimi \$26** (DF, GF, NF) – Paired with Cable Bay Reserve Sauvignon Blanc 2019

Pickled kohlrabi, salted cucumber, sweet wasabi mayo

**Chargrilled salt marsh lamb rump \$35** (can be DF/NF) – Paired with Cable Bay Five Hills 2019

Couscous royal, labneh, pomegranate

**Kingfish crudo \$26** (DF, GF, NF) – Paired with Cable Bay Reserve Pinot Gris 2019

Shaved fennel, green olive, pink grapefruit dressing

**Portobello mushroom goat cheese tart \$28** (V, can be NF) – Paired with Cable Bay Pinot Noir 2018

Rocket, pear and candied walnut salad

**Grilled radicchio salad \$18** (V, GF)

Baby gem, anchovy salad cream, parmesan

**Salt & vinegar shoestring fries \$11** (can be DF/NF)

House-made lemon mayonnaise

## TO FINISH

**Nashi pear \$16** (can be GF/DF) – Paired with Cable Bay Sweet Gloria 2014

Poached pears, rhubarb mousse, olive cake, pink peppercorn meringue

**Passion chocolate mousse \$16** – Paired with Dows 10yo Port

Soft Valrhona chocolate, passionfruit jelly, torched Italian meringue

**Peach cheesecake \$16** – Paired with Chateau Villefranche Sauternes 2016

Honey mousse, peach caramel, berry jam and Graham crumble

DF: Dairy Free GF: Gluten Free NF: Nut Free V:Vegetarian

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