

CABLE BAY

VINEYARDS



SAMPLE CHEF'S SELECTION MENU

TWO COURSE MENU SERVED WITH SEASONAL SIDE DISHES

- SERVED SHARING STYLE OR INDIVIDUALLY PLATED \$75PP -

Freshly baked house focaccia & Cable Bay olive oil to start

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ENTRÉE

Char sui pork belly, pickled cucumber

Chicken liver parfait, parsley salad, toasted brioche

Individual baked brie, onion marmalade and crostini

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MAIN

Bluenose fish, butterbean puree, warm chorizo vinaigrette

Sliced coastal lamb rump, couscous royale, labneh, pomegranate

Portobello mushroom goats cheese tart, rocket and pear salad

~ Served with seasonal sides ~

- OPTIONAL ADD-ON -

\$15PP DESSERT

Chocolate mousse, Italian Meringue, passionfruit jelly

Saffron manuka honey crème brulee, biscotti

*Sample menu only. Dishes may change upon seasonality and availability.
Our philosophy is flexibility. You are welcome to get recommendations or request changes to
the menu suggested directly by the Head Chef.*

We are happy to cater for allergy and dietary requirements with advanced notice.

