



welcome,

with our organic gardens, egg-laying chickens, beehives, olive trees, and orchards onsite, our team created this menu that represents the uniqueness and diversity that we have at Cable Bay.

we harvest the freshest, premium ingredients every morning that our passionate chefs transform into beautiful dishes.

our chefs created this menu together, telling their story through each dish with quality ingredients, conscious preparation, and thoughtful creation.

our philosophy is simple; behind every plate of food you will find a passionate chef, at the root of every vegetable is a caring gardener, at the bottom of each glass is a talented winemaker, and we are proud to bring all of those elements together here for you.

enjoy!

to start

te matuku oysters	\$60 doz, \$32 ½ doz, \$18 for 3
<i>au naturelle or cabernet sauvignon vinegar mignonette or grapefruit and gin granita (gf / df)</i>	
house-made focaccia bread and Cable Bay olive oil (vegan)	12

sharing platters

mezze	18
<i>muhammara, hummus, labneh, lavosh, chargrilled sourdough (on request vegan / df / gf / nf)</i>	
charcuterie	45
<i>duck liver parfait, house terrine, cured meats, pickles and relishes, olives, onion marmalade, focaccia, crostini (on request gf)</i>	
cheese board	36
<i>selection of french and nz cheeses, walnuts, crackers, cable bay honey (on request gf)</i>	

sharing plates

carne

sweet and sour lamb ribs (df / gf / nf)	28
pulled beef brisket sliders (nf / can be df / gf / nf)	20
beef short rib bolognese tagliatelle, ricotta, kale pistou	36
spiced lamb shank, greek mash potatoes, roast shallots, mint oil (gf)	40
crispy chicken leg, plum sauce, spinach puree, fondant potato, chicken jus (gf)	35
lamb rump, caramelized yogurt, mint, confit tomatoes, dukkah	38
eye fillet, celeriac puree, spinach chip, nut butter, harissa cauliflower (gf)	42

garden

cauliflower popcorn, mint chutney (df)	16
beetroot and apple salad, light soy dressing, black garlic (vegan / df / gf)	26

seafood

fishcakes, hot sauce, cauliflower buttermilk soubise, green salad	28
market fish, ratatouille, gazpacho, sprout salad, orange honey dressing (on request gf)	44

sides

duck fat roasted potato wedges, malt vinegar aioli	13
kohlrabi gratin	12
cable bay garden vegetables (gf / df / on request vegan)	12
salt, vinegar shoestring fries (v)	11

to finish

coconut panna cotta, mandarin sorbet (vegan / df / df)	18
lemon brûlée, caramel sauce, crème fraîche, raspberry (gf)	18

please notify us if you have any allergies, food intolerances or dietary requirements. although we take allergies very seriously, we are unable to guarantee any menu item can be completely free of allergens