

# CABLE BAY

VINEYARDS



## FOR THE TABLE

Te Matuku Oysters  
strawberry vinegar mignonette  
\$8 each | \$39 1/2 doz | \$75 doz  
+ glass of Tattinger | \$27

Toasted Ciabatta Bread | \$16  
Cable Bay olive oil, marmite butter

Garlic Pizza Bread | \$18  
mozzarella, chives, garlic

Szechuan Calamari | \$26  
XO sauce

## ENTRÉES

Beef Tartare | \$30  
shallot, pear, sourdough

Tuna | \$30  
watermelon, horseradish, sake

Octopus | \$32  
radish, salmon roe, smoked cream

Market Fish Crudo | \$29  
coconut, apple, cucumber

## TO SHARE

Wagyu Sirloin (400g) | \$85  
jus, selection of two sides

Freedom Farms Crispy Pork Belly (500g) | \$75  
preserved apricot, furikake

Charcuterie | \$69  
nuts, mixed pickles, olives, bread, crackers  
+ paired wine flight | \$25pp

Fromagerie | \$45  
Cable Bay honey, candied walnuts, grapes, crackers  
+ paired wine flight \$25pp

With our organic gardens, beehives and olive trees onsite, I have created a menu with seasonal produce and local New Zealand suppliers that represents the diversity and uniqueness that we have here at Cable Bay. Every morning my team harvests the fresh ingredients that we transform into beautiful dishes.

I have created this menu, telling you a story through each dish, showing quality ingredients from either the vineyard or from many independent suppliers from all around New Zealand. Our philosophy here at Cable Bay is simple: behind every plate of food, you will find a team of passionate chefs; at the root of every vegetable is a caring gardener; at the bottom glass is a talented winemaker; and we are proud to bring all of these elements together, here, for you.

Please enjoy,

*Phil Smith*

HEAD CHEF

## MAINS

Market Fish | \$48  
courgette, Chardonnay, nori

New Zealand Beef | \$49  
carro, chimichurri, sunflower

Merino Lamb | \$47  
smoked eggplant, pomegranate, onion

Canterbury Aged Duck Breast | \$49  
quinoa, cherry vinegar, hazelnut

Slow Roasted Parsnip | \$34  
macadamia, piha mushroom, sherry

## WOOD FIRED PIZZA

Margherita | \$32  
tomato sauce, buffalo mozzarella, parmesan, basil

Funghi | \$34  
portobello mushrooms, artichoke, provolone,  
parmesan, truffle oil, rocket  
+ prosciutto | \$7

Quattro Formaggi | \$32  
provolone, fresh buffalo mozzarella, pecorino,  
oregano, mozzarella, pine nuts

Carni | \$34  
pancetta, salami, pepperoni, capsicum, olives,  
mozzarella

Piccante | \$34  
n'duja salami, pepperoni, red onion, cherry tomato,  
parmesan Chilli flakes

## SIDES

Garden Salad | \$12  
herb dressing, pickled vegetable

Fries | \$12  
smoked garlic aioli, ketchup

Onion Tempura Cauliflower | \$14  
sweet chilli caramel

Scalloped Potato | \$14  
red onion, chives, lemon

Truffle Fries | \$14  
aged cheddar, truffle oil

Baby Cos Salad | \$14  
parmesan, crouton, anchovy

Please use the QR code to view allergen information about all dishes. Some dishes are able to be modified to meet dietary requirements, please ask your server for more information.

Please be advised that credit card transactions incur 1.8% surcharge per transaction.

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VINEYARDS



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## DESSERT & WINE EXPERIENCE

Selection of chef's miniature desserts, paired  
with matching wine flight | \$45pp

### DESSERT

Lemon Meringue | \$23  
toasted milk crumb, rhubarb

Chocolate Mousse | \$24  
tonka caramel, miso sponge

Kiwi fruit and Olive Oil Parfait | \$23  
textures of kiwi fruit, shortbread

Carrot Cake | \$23  
Waiheke citrus jam, cream cheese sorbet

### CHEESE

Selection of Chef's Cheeses | \$45  
nuts, quince, fruit, bread, crackers

## DESSERT BY THE GLASS

Espresso Martini | \$22  
vodka, coffee liqueur, espresso

Lemon Drop Martini | \$22  
vodka, orange liqueur, lemon

## TEA

Chamomile	\$5
English Breakfast	\$5
Lemongrass and Ginger	\$5
Peppermint	\$5
Earl Grey	\$5
Fresh Mint Tea	\$6
Peach	\$6

## COFFEE

Espresso	\$6
Long Black	\$6
Americano	\$6
Flat white	\$7
Latte	\$7
Cappuccino	\$7
Mocha	\$8

Ask your server about our dairy alternatives.

## DIGESTIVES

Remy Martin VSOP	\$16
Delmain Cognac	\$20
Glenmorangie 10Yr	\$19
Jura 10Yr	\$20
Baileys	\$14
Disaronno Amaretto	\$14

## DESSERT WINE & PORT

Cable Bay Late Harvest Viognier, Waiheke Island	\$25   \$89
Chateau Villefranche, 2018	\$18
Graham's Six Grapes Reserve Port	\$19
Dow's 10yr Tawny	\$16

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## APERITIF

French 75	\$22
Kir Royale	\$22
Aperol Spritz	\$22

## COCKTAILS

Apple Mule vodka, apple, lime, ginger	\$22
Bramble gin, blackberry, lemon	\$22
Old Fashioned whiskey, bitters, orange peel	\$22
Mojito rum, mint, lime	\$22
Margarita tequila, orange liqueur, lime	\$22

## BEER AND CIDER

Heineken   Heineken 0%   Heineken Light	\$12
Peroni	\$12
Tuatara Pilsner	\$13
Tuatara Pale Ale	\$13
Monteiths Apple Cider	\$12

## GIN

Bombay	\$14
Scapegrace	\$16
Roku	\$18
Waiheke London Dry	\$20

## **VODKA**

Absolut	\$14
Belvedere	\$16
Grey Goose	\$16

## **TEQUILA**

1800 Reposado	\$16
1800 Anejo	\$18
Patron Silver	\$18
Patron XO Café	\$18

## **RUM**

Bacardi	\$14
Sailor Jerry	\$16
Stolen Dark	\$16

## **WHISKEY AND BOURBON**

Glenmorangie 10yr	\$19
Jura 10yr	\$20
Jack Daniels	\$14
Makers Mark	\$16
Jameson	\$14

## **COGNAC AND BRANDY**

Remy Martin VSOP	\$16
Delmain Cognac	\$20

## **LIQUERS AND SPIRITS**

Baileys	\$14
Disaronno	\$14
Tia Maria	\$14
Cointreau	\$14
Chambord	\$14
Campari	\$14
Martini Rosso   Martini Bianco	\$14

## **SOFT DRINKS**

Coca-Cola	\$7
Diet Coke	\$7
Lemonade	\$7
Soda Water	\$7
Ginger Beer	\$7
Ginger Ale	\$7
Juices	\$7
Apple, Orange, Cranberry, Pineapple or Tomato	
Mineral Water 1 litre	\$14
Still or Sparkling	

## **TEAS**

Chamomile	\$5
English Breakfast	\$5
Lemongrass and Ginger	\$5
Peppermint	\$5
Earl Grey	\$5
Fresh Mint Tea	\$6
Peach	\$6

## **COFFEE**

Espresso	\$6
Long Black	\$6
Americano	\$6
Flat white	\$7
Latte	\$7
Cappuccino	\$7
Mocha	\$8

## **BUBBLES**

Quartz Reef Brut NV, Central Otago	\$19   \$89
Louis Roederer NV 375ml	\$85
Louis Roederer NV	\$155
Taittinger Brut NV	\$32   \$165
Bollinger Speciale Cuvee	\$175
Laurent Perrier Cuvee Rose	\$185
Louis Roederer 'Crystal', 2009	\$740

## **CABLE BAY WHITE**

Chardonnay, Awatere Valley, 2019	\$18   \$80
Chardonnay, Waiheke Island, 2019	\$19   \$95
Pinot Gris, Awatere Valley, 2021	\$17   \$69
Viognier, Waiheke Island, 2020	\$17   \$80
Sauvignon Blanc, Awatere Valley, 2021	\$17   \$69

## **CABLE BAY ROSE**

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Pinot Rose, Awatere Valley, 2021	\$18   \$72
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## **CABLE BAY REDS**

Pinot Noir, Awatere Valley, 2019	\$19   \$95
Syrah, Waiheke Island, 2019	\$21   \$105
Five Hills Merlot Malbec, Waiheke Island, 2019	\$21   \$105

## **CABLE BAY RESERVE WINES**

Reserve Sauvignon Blanc, Awatere Valley, 2021	\$18   \$75
Reserve Pinot Gris, Waiheke Island, 2020	\$18   \$75
Reserve Chardonnay, Awatere Valley, 2018	\$24   \$115
Reserve Syrah, Waiheke Island, 2019	\$42   \$245



## **CABLE BAY CHARDONNAY**

Chardonnay, Waiheke Island, 2009	\$240
Chardonnay, Waiheke Island, 2010	\$230
Reserve Chardonnay, Waiheke Island, 2010	\$280
Chardonnay, Waiheke Island, 2011	\$250
Reserve Chardonnay, Waiheke Island, 2011	\$290
Chardonnay, Waiheke Island, 2012	\$240
Reserve Chardonnay, Waiheke Island, 2012	\$275
Chardonnay, Waiheke Island, 2013	\$245
Chardonnay, Waiheke Island, 2014	\$170
Chardonnay, Awatere Valley, 2014	\$165
Reserve Chardonnay, Waiheke Island, 2014	\$250
Chardonnay, Waiheke Island, 2015	\$175
Chardonnay, Awatere Valley, 2015	\$160
Reserve Chardonnay, Waiheke Island, 2015	\$255
Chardonnay, Waiheke Island, 2016	\$165
Chardonnay, Waiheke Island, 2017	\$135

## **CABLE BAY VIOGNIER**

Viognier, Waiheke Island, 2011	\$165
Viognier, Waiheke Island, 2012	\$140
Limited Edition Viognier, Waiheke Island, 2012	\$155
Viognier, Waiheke Island, 2013	\$140
Viognier, Waiheke Island, 2014	\$130
Viognier, Waiheke Island, 2015	\$125
Viognier, Waiheke Island, 2016	\$100
Viognier, Waiheke Island, 2017	\$90

## **CABLE BAY SYRAH**

Syrah, Waiheke Island, 2009	\$280
Syrah, Waiheke Island, 2010	\$290
Reserve Syrah, Waiheke Island, 2010	\$500
Syrah, Waiheke Island, 2011	\$275
Syrah, Waiheke Island, 2012	\$270
Syrah, Waiheke Island, 2013	\$275
Reserve Syrah, Waiheke Island, 2013	\$340
Syrah, Waiheke Island, 2014	\$240
Syrah, Waiheke Island, 201	\$230
Reserve Syrah, Waiheke Island, 2015	\$310
Syrah, Waiheke Island, 2016	\$220
Syrah, Waiheke Island, 2017	\$210
Syrah, Waiheke Island, 2018	\$190

## **CABLE PINOT NOIR**

Reserve Pinot Noir, Marlborough, 2006	\$245
Reserve Pinot Noir, Central Otago, 2011	\$240
Reserve Pinot Noir, Central Otago, 2012	\$235
Reserve Pinot Noir, Central Otago, 2013	\$230
Pinot Noir, Central Otago, 2013	\$195
Pinot Noir, Awatere Valley, 2014	\$130
Pinot Noir, Central Otago, 2014	\$170
Pinot Noir, Awatere Valley, 2016	\$110

## **CABLE BAY MERLOT MALBEC**

Five Hills Merlot Malbec, Waiheke Island, 2014	\$205
Five Hills Merlot Malbec, Waiheke Island, 2015	\$225
Five Hills Merlot Malbec, Waiheke Island, 2017	\$195

**CABLE BAY MALBEC**

Malbec, Waiheke Island, 2009	\$175
Malbec, Waiheke Island, 2012	\$165
Malbec, Waiheke Island, 2013	\$150

**CABLE BAY MALBEC****CABLE BAY MAGNUM WINES**

Pinot Noir, Awatere Valley, 2016	\$230
Syrah, Waiheke Island, 2013	\$560
Five Hills Merlot Malbec, Waiheke Island, 2015	\$480
Limited Edition Cabernet Sauvignon, Waiheke Island, 2013	\$390
Cabernet Sauvignon Double Magnum, Waiheke Island, 2005	\$2100

**CABLE BAY DESSERT WINES**

Sweet Gloria, Waiheke Island, 2014	\$150
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## **GERMANY**

Egon Muller ' Scharzhofberger' Riesling Kabinett, 2011, Mosel \$175

## **ITALY**

Sauvia Soave Classico DOC, Monte Carbonare, 2017 \$95

Benanti, Etna Bianco DOC, Carricante, 2016 \$95

Benanti, Etna Bianco DOC, Carricante, 2019 \$90

Agricola Punica, Cabernet Merlot, Carigano, 2014 \$145

## **FRANCE**

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Chateau Haut Brion, 2014, Pessac Leognan \$1200

Chateau Mouton Rothschild, 2014, Pauillac \$1200

Chateau Lafite Rothschild, 2012, Pauillac \$1450

Chateau Petrus, 1994, Pomerol \$5800

Chateau Villefranche, 'Sauternes', 2018, Bordeaux \$90

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## KIDS MENU | \$25

Chicken and Chips  
Fish and Chips  
Margherita Pizza

Ice Cream (2 Scoops)  
Vanilla  
Chocolate

Apple Juice  
Orange Juice  
Milk  
Coca-Cola  
Lemonade

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COLOUR  
IN

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