

CABLE BAY

VINEYARDS



DESSERT & WINE EXPERIENCE

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

DESSERT

Lemon Meringue | \$23
cherry, toasted milk

Chocolate Mousse | \$24
orange, puffed rice

Olive Oil Parfait | \$23
wild berry, shortbread

Strawberry Cheesecake | \$23
buckwheat crumb, strawberry juice

CHEESE

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

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.



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