

# CABLE BAY

VINEYARDS



## FOR THE TABLE

Te Matuku Oysters  
passionfruit mignonette  
\$8 each | \$39 1/2 doz | \$75 doz  
+ glass of Champagne | \$27

Homemade Focaccia | \$16  
Cable Bay olive oil

Garlic Bread | \$18  
mozzarella, chives, garlic

## SMALL PLATES

Beef Tartare | \$32  
mushroom, shallot, cornichon

Tuna | \$30  
watermelon, horseradish, sake

Torched Prawns | \$34  
ricotta, strawberry

Market Fish Crudo | \$29  
coconut, blackberry

Gnocchi | \$24  
courgette, rocket

Smoked Beetroot | \$24  
cashew, massaman

## TO SHARE

Wagyu Sirloin (400g) | \$95  
jus, selection of two sides

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

Charcuterie | \$69  
nuts, mixed pickles, olives, bread, crackers

Fromagerie | \$45  
Cable Bay honey, candied walnuts, grapes, crackers

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, showcasing 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



## BIG PLATES

Market Fish | \$48  
sweetcorn, champagne, kombu

New Zealand Beef | \$49  
onion, anchovy, parsnip

Merino Lamb | \$47  
chickpea, kumara, sherry

Canterbury Aged Duck Breast | \$49  
black garlic, plum, quinoa

Handmade Gnocchi | \$34  
courgette, rocket

## FAVOURITES

Szechuan Calamari | \$26  
lemon, miso mayo

Wagyu Burger | \$34  
handmade brioche, blue cheese

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

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

Carni Pizza | \$34  
pancetta, salami, pepperoni, capsicum, olives,  
mozzarella  
+ chilli or n'duja

## SIDES

Garden Salad | \$12  
herb dressing, pickled vegetable

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

Fries | \$12  
smoked garlic aioli, ketchup

Tomato | \$16  
buffalo mozzarella, basil

Onion Tempura Oyster Mushroom | \$16  
salt & vinegar

Truffle Fries | \$14  
aged cheddar, truffle oil

Scan 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. Please note we are only able to split bills into 4 equal payments. We offer table service only. Follow us on social media @cablebayvineyards



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