

TIRITAHİ SET MENU

TWO COURSES | \$70pp

THREE COURSES | \$90pp

ARRIVAL DRINKS

Add a glass of Fizz or bottled beer per guest | \$12

TO START

Charcuterie Board
cured meats, pickles, chutney, roasted nuts

MAINS FOR THE TABLE

Smoked Chicken, jus
Parmesan gnocchi, sage
Market Fish, garlic greens
Cable Bay Garden Salad, herb dressing
Roasted Seasonal Garden Vegetables, miso dressing

TO FINISH

New Zealand Cheese Selection
cable bay honey, crackers, fruit

TEA AND COFFEE

Add a hot drink per guest | \$6

Please note that for larger functions this will be served at a tea and coffee station, individual barista coffees cannot be catered for in very large groups.

CABLE BAY

VINEYARDS



HĀKARI MENU

TWO COURSE | \$80pp
THREE COURSE | \$100pp

ARRIVAL DRINKS

Glass of fizz or bottled beer on arrival | \$12

ENTREES

Beef Tartare
pear, shallot, sourdough

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Octopus
radish, salmon roe, charred
cream

MAINS

Merino Lamb
Charred onion, smoked
eggplant, pomegranate

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Market Fish
courgette, nori, chardonnay

DESSERTS

Kiwifruit and Estate Olive
Oil Parfait
candied kiwifruit

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Carrot Cake
Waiheke citrus marmalade,
cream cheese sorbet

Please note that when choosing options, all guests will be required to have the same menu option.

CABLE BAY
VINEYARDS

