

CABLE BAY

VINEYARDS



TO START

Te Matuku Oysters | \$45 1/2 doz | \$85 doz
blood orange mignonette

Sourdough Bread | \$18
bone marrow butter, olive oil

SMALL PLATES

Pickled Clams | \$29
persimmon, wakame

Venison Tartare | \$32
cured yolk, puffed rice

Market Fish Ceviche | \$33
coconut, finger lime, chilli

Togarashi Calamari | \$28
lime mayo

SHARING BOARDS

Charcuterie | \$75
nuts, mixed pickles, olives, bread, crackers

Fromagerie
preserves, crackers, grapes
single cheese | \$17
two, three, four cheeses | \$30 | \$42 | \$52

SIDES

Baby Cos Salad | \$18
parmesan, lemon

Caramelised Broccoli | \$16
brussel sprout, soy

Fries | \$12
add aged cheddar, truffle oil | \$4

BIG PLATES

Market Fish | \$42
white bean, cauliflower, chardonnay

Merino Lamb | \$45
burnt carrot, salsa verde, crispy shallot

New Zealand Beef | \$44
potato purée, charred onion, furikake

Shitake Mushroom (Ve) | \$40
parsnip, pear

PIZZAS

Dairy free, gluten friendly and vegan available

Margherita Pizza | \$34
tomato sauce, buffalo mozzarella, parmesan, basil

Funghi Pizza | \$35
portobello mushrooms, artichoke, provolone,
parmesan, truffle oil, rocket
+ prosciutto | \$7

Carni Pizza | \$37
pancetta, salami, pepperoni, capsicum, olives,
mozzarella
+ chilli or n'duja

DESSERT

Chocolate Mousse | \$24
cake, plum

Clafoutis | \$24
pear, vanilla

Apple Feijoa Crumble | \$24
tonka cream

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

