

CABLE BAY

VINEYARDS



TO START

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

Sourdough Bread \$18
café de Paris butter, olive oil

SMALL PLATES

Market Fish Crudo \$32
pineapple, smoked coconut

Braised Pork Belly \$30
red currant, butternut

Beef Tataki \$32
cured egg, chive mayo, parmesan

Crispy Calamari \$28
fennel mayo, lemon

SHARING BOARDS

Charcuterie \$75
cured meats, nuts, mixed pickles, olives, bread,
crackers

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

SIDES

Baby Cos Salad \$16
apple, walnut, citrus dressing

Caramelised Carrot \$16
maple soy carrot, nori

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

BIG PLATES

New Zealand Beef \$44
Beetroot, blackberry, quinoa

Merino Lamb \$45
courgette, onion, broccoli

Market Fish | \$42
preserved lemon, celeriac, chardonnay

Roasted Cauliflower (Ve) \$40
golden raisin, black garlic, wakame

PIZZAS

Dairy free, gluten friendly and vegan options 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
+ chili or n'duja

DESSERT

Almond Pannacotta \$24
mango, rhubarb

Rum Baba \$24
charred banana, caramel

Caramelised White Chocolate \$24
mandarin, cocoa shortbread

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

