

CABLE BAY

VINEYARDS



Individually plated set menu

\$115pp 3 courses - \$90pp 2 courses

for the table

sourdough bread, café de Paris butter

starters

market fish crudo, pineapple, smoked coconut

parmesan gnocchi, sage

beef tataki, cured eggs, chive mayo, parmesan

mains

merino lamb, courgetti, onion, broccoli

market fish, preserved lemon, celeriac, chardonnay

roasted cauliflower, golden raisin, black garlic, wakame

desserts

almond pannacotta, mango, rhubarb

caramelised white chocolate, mandarin, cocoa shortbread

CABLE BAY

VINEYARDS



Shared style set menu

\$105pp 3 courses - \$85pp 2 courses

for the table

sourdough bread, café de Paris butter

charcuterie meats, pickles, roasted nuts crackers

mains

merino lamb, courgetti, onion, broccoli

market fish, preserved lemon, celeriac, chardonnay

tomato, rocket, buffalo mozzarella

roasted cauliflower, golden raisin, black garlic, wakame

fries, aioli, tomato sauce

to finish

new zealand cheese