CABLE BAY
VINEYARDS

*Inspired by the spirit of Waiheke Island and the Mediterranean way of life, our menu is all about simple, honest food made to be shared. We celebrate seasonal produce, seafood, and ingredients from our own organic gardens and olive groves — including our estate-pressed extra virgin olive oil, fresh herbs, and vegetables.*

*Our wines are crafted onsite, expressing the character of our land, and are made to be enjoyed alongside good company, and long conversations around the table. Every dish is prepared with care by our award-winning Head Chef Tim Lumsden, bringing together bold flavours and a sense of generosity.*

*DRINK WINE, HAVE LIFE. EXPERIENCE THE EXCEPTIONAL.*

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## To Begin

**Hand Crafted Pumpkin Sourdough** cultured butter, chardonnay salt, vineyard mānuka honey, estate evoo 16
**Te Matuku Oysters** natural OR chardonnay migonette 7.5ea

## Small Plates

**Venison Carpaccio** wild mushrooms, shiraz gastric, truffle emulsion, pecorino 32
**Tuna Crudo** blood orange, mint, bloody mary sorbet, estate evoo 32
**Stracciatella** crumbed jalapeño, vineyard mānuka honey, roast pear, smoked walnut 30
**Woodfire Octupus** romesco espuma, green chili, lime caviar **27**
**Szechuan Salt & Pepper Squid** wasabi crumb, yuzu mayo 26

## Larger Plates

**Pan-Seared Market Fish** estate herb oil, seasonal accompaniment 48
**Beef Bavette** bone marrow, kumara galette, beet & onion textures, shiraz gastric 48
**Lumina Lamb Two Ways** stanley prune, māori potato, swiss chard 45
**Crispy Pork Belly** green apple, salt & vinegar agria, pinot noir jus, watercress 39
**Woodfired Young Carrots** coconut labneh, babaganoush, salt baked beet, vineyard textures 36

## Wood Fire Pizzas

**Margherita** mozzarella, tomato base, basil 30
**Harvest** tomato sauce, mozzarella, ham, red capsicum, olives 36
**Pugliese** mozzarella anchovies, sundried tomatoes, red onion 35
**Funghi** mozzarella, blue cheese, portobello, rocket 35

+ prosciutto 8 | hot honey 5
+ gf pizza base 6 | vegan cheese 4

## On The Side

**Shoestring Fries** rosemary, parmesan, spanish aioli 16
**Broccolini** roast almond, preserved lemon, brown butter15

## Sharing Boards

**Fromage** 2 or 4 new zealand cheeses (red leicester, windsor blue, maasdam, brie) 32|52
**Charcuterie** cured meats, nuts, pickles, olives, chutney, crackers 72

*Our menu is designed for sharing. Dishes are served as they are ready, to be enjoyed at their freshest.

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## To Finish

Lavender Crème Brulée 20
EVOO Parfait 22
Fromage Sharing Board 2 or 4 new zealand cheeses (red leicester, windsor blue, maasdam, brie) 32|52

## Liquor Desserts

2024 Cable Bay Sweet Gloria Late Harvest Viognier 30
2022 Château Baulac-Dodijos, Sauternes 16
Espresso Martini coffee, vodka, Kahlua 25
Old Fashioned bitters, orange peel 24
Remy Martin VSOP 16
Dolman Cognac 20

## Kids Menu

choose one main, ice cream & a drink 29 p/p

Chicken & Chips
Fish & Chips
Margherita pizza

Apple or Orange Juice
Coca Cola or Lemonade
Milk

### Love the Waiheke Virgin Olive Oil served here?

It's our very own and available to purchase — just ask your server or mention it when paying your bill to take a taste of Cable Bay Vineyards home with you!

Follow us: @cablebayvineyards

Please scan the QR code to view our allergen information matrix