

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.

To Begin

Hand Crafted Pumpkin Sourdough cultured butter, chardonnay salt, vineyard mānuka honey, estate evoo 16
Te Matuku Oysters natural OR chardonnay mignonette 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 Octopus 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 sauce, 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 butter 15

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 feijoa & black doris sorbet, dried plum 20

EVOO Parfait pistachio filo, pistachio ice cream, sea salt 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



Please scan the QR code to
view our allergen information
matrix

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