

CABLE BAY

VINEYARDS



SHARED SET MENU

SEASON 2026 / 2027

TWO COURSES

\$79 pp

THREE COURSES

\$99 pp

Served to the middle of the table, to be shared.

TO START

Charcuterie cured meats, pickles, olives, nuts, chutney, crackers

MAINS

Lumina Lamb Shoulder harissa, roast young carrots, coconut labneh, Five Hills jus

Snapper Fillets crushed parmesan potatoes, jersey benne, broccolini, preserved lemon, fresh basil

Roast Cauliflower tahini, black sesame

Semi Dried Tomato cucumber, Cable Bay olives, fresh mint, shallots, Cable Bay EVOO

Shoestring Fries rosemary, parmesan, spanish aioli

TO FINISH — choose one for the table

New Zealand Cheese red leicester, brie, windsor blue, maasdam, nuts, dried fruit, quince, crackers

Lavender Crème Brûlée

ADD ON

Sourdough cultured butter, chardonnay salt, Cable Bay EVOO \$6 pp

Every table receives all of the dishes to start and to the main course. The only selection is to finish — cheese or crème brûlée. Two courses — to start and mains. Three courses — to start, mains and to finish.

Vegetarian, vegan and gluten free alternatives available — please let us know when booking. Allergen information available on request.

Menu applies to the whole table. For groups of ten or more, please confirm numbers 48 hours prior.

DRINK WINE, HAVE LIFE. EXPERIENCE THE EXCEPTIONAL.