



**Nearly a year old, Cable Bay Vineyards has already become established as a great place to meet, eat, relax and soak up Waiheke Island's unbeatable atmosphere. Now there are several ways you can enjoy our place in the sun.**

#### **MORE THAN A RESTAURANT**

Our restaurant, with memorable menus devised by head chef Will Thorpe, has been featured in publications such as the Sunday Star-Times, Cuisine and the New Zealand Herald. But sometimes, when you want to relax with great company and a glass or two of wine, a full meal isn't on your menu. Cable Bay has options for just such occasions:

**Wine Bar** - Cable Bay's wine bar offers you the chance to enjoy our wines accompanied by dishes that are more than a snack but less than a meal. It's open the same hours as the restaurant - in December from noon till late, Tuesday to Saturday, and from noon till 3pm on Sunday and Monday; in January from noon till late, seven days a week. [Click here](#) for our wine bar menu.

**Tasting Room** - if you want simply to discover more of Cable Bay's fine wines, a visit to our tasting room is in order. For just \$5 you can enjoy seven of Cable Bay's wines, but we're not guaranteeing that you won't then want to stay a bit longer! The tasting room is open from 11am to 5pm daily.

**Winery Tours** - most of the pleasure from wine is in the consumption, but making it is not without enjoyment. Cable Bay now has tours for those who want to know what happens before the wine makes it into your glass. Tours run twice daily by appointment.

#### **ART OF RELAXATION**

From mid November till early December, art lovers feasted their eyes on the internationally renowned work of Nicky Foreman at Cable Bay Vineyards. From mid December until mid January we are featuring works from the estate of acclaimed New Zealand photographer Frank Hoffman.

Next month, visitors to Cable Bay will experience New Zealand's largest-ever exhibition of kinetic sculpture - Fulcrum, by Phil Price Proudly commissioned by Connells Bay Centre for Sculpture in association with BNZ Private Bank. With 19 pieces of varying sizes, this will be a truly multi-sensory experience, with the chance to walk among a forest of sculptures, and see which way the wind blows them.. To view some of Phil's earlier work go to [www.philprice.co.nz](http://www.philprice.co.nz)

Cable Bay will host an exclusive gala opening event of this

#### **OPENING HOURS**

##### **December**

Lunch:  
7 days 12-3pm

Dinner:  
Tuesday-Saturday  
from 6pm

##### **January**

Lunch:  
7 days 12-3pm

Dinner:  
7 nights from 6pm

#### **CONTACT US**

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exhibition on January 18, from 6pm until late. Tickets are just \$95 per person and include delicious dinner canapés, Cable Bay wines, music and the first chance to view this unique exhibition. To book your place at this private event, please contact [carol@cablebayvineyards.co.nz](mailto:carol@cablebayvineyards.co.nz).

## CULINARY WIZARD

Head chef Will Thorpe has a simple philosophy of food: "My passion is simple, I just love food and specifically, flavour" he says. Diners at our restaurant have been enjoying the result of that philosophy for nearly a year now, with dishes such as Parma Ham, Asparagus with Crispy Hen's Egg or Maize-fed Chicken Breast, Peas, Broad Beans, Mushroom & Bacon.

Will has an unconventional background for a chef - he eschewed formal training for learning on the job. But that unconventional background has seen him working for Gordon Ramsay and in a Michelin-starred restaurant.

Eventually, love bought the English-born Thorpe to New Zealand (his partner is a Kiwi), where he first worked for Sky City. Cable Bay tempted him over to Waiheke Island, and now he's firmly established here and feeling right at home.

Generous to a fault, Will is happy to share his recipe for Grilled Ribeye Steak with Lyonnaise Potatoes & Garlic lemon Butter with you. This dish goes perfectly with Cable Bay Waiheke Island Five Hills 2005. [Click here for Will's delicious recipe.](#)

## SUMMER WINES

### As recommended by Winemaker, Neill Culley

#### **Cable Bay 2007 Marlborough Sauvignon Blanc**

My favourite summer white. Enjoy on its own or with freshly caught (bought!) seafood.

#### **Cable Bay 2006 Chardonnay**

If I have to name my favourite wine of all the wines we produce this is it. Enjoy with everything and everybody.

##### *Recent Awards for this wine:*

*Voted Consumers Choice - Tizwine 2007*

#### **Cable Bay 2006 Marlborough Pinot Noir**

The red for every occasion. Don't let it get too warm on a hot day and if necessary put it in the fridge for half an hour.

##### *Recent Awards for this wine:*

*Sydney Top 100 2007 Wine Competition - Blue Gold  
Medal Cuisine Top NZ Pinot Noir for 2006 - \* \* \* \* \**

#### **Cable Bay 2005 Five Hills Merlot Cabernet Malbec**

From the excellent 2005 vintage this is the red I choose to partner with red meat off the BBQ.

##### *Recent Review for this wine:*

*Viva 19 September 2007 - Jo Burzynska  
With their subtle unfurling ferns, Cable Bay's Tardis-designed labels combine contemporary style with New Zealand identity. Beneath this lies an elegant and juicy*

*blend with rich blackcurrant fruit, savoury notes and gentle herbs.*

Enjoy a great summer,



To place an order [click here](#)



We believe your email address {email} has been included in our mailing list with your consent. If this is not the case please [click here](#) to be instantly removed from our mailing list.

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