

CABLE BAY

VINEYARDS



Seasonal Tasting Menu - Sample

Slow Cooked Hens Egg

Bacon crumbs, truffle vinaigrette

Hunter's Miru Miru, Marlborough



Salad of White and Green Asparagus

With arugula, parmesan and walnut

Cable Bay Gewürztraminer 2008, Marlborough



Pesce Crudo

Raw fish with lemonade fruit, cucumber and wasabi tobiko

Cable Bay Sauvignon Blanc 2011, Marlborough



Seared Scallops

Ham hock croquette, apple, raisins, cauliflower, hazelnut

Cable Bay Reserve Chardonnay 2009, Waiheke Island



Rump of Lamb with Spring Vegetables

Smoked chicken broth, tomato hearts, quinoa

Cable Bay Reserve Syrah 2009, Waiheke Island



Coconut Panna Cotta

With young coconut and kiwifruit

Escarpment 'Hinemoa' Riesling 2009, Martinborough



Valrhona Chocolate Pavé

Salted peanut ice cream, brownie, raspberry jelly

Otima 10 Year Old Tawny Port, Douro, Portugal



Coffee or Tea and Petit Fours

Seven Courses- \$120

Wine Matches-\$85

The Seasonal Tasting Menu is designed to be enjoyed by the whole table
Last orders will be taken at 8pm. Please allow approximately 2 – 3 hours for your dining experience.

