

The Cloudy Bay Shed Restaurant

These dishes are inspired by our wines and
designed to share. Menu created by Chef Momo.

Wednesday – Sunday 11.30am – 3.00pm

To Start

**FRESHLY BAKED
FOCACCIA BREAD** **\$16**

Confit Garlic | Rosemary | Extra Virgin Olive Oil | Barrel Aged
Balsamic

CURED AKAROA SALMON **\$34**

Nam Jim | Green Papaya | Radish
Best paired with **Sauvignon Blanc 2023**

Seasonal Menu

LAKE OHAU WAGYU BEEF **\$42**

Remarkable Fungi | Bulgogi
Best paired with **Te Wāhi 2019**

ROYALBURN STATION LAMB **\$40**

Charred Baby Onion | Gremolata
Best paired with **Central Otago Rosé 2022**

The Cloudy Bay Shed Restaurant

SPRING ASPARGUS \$30

Miso Emulsion | Fermented Lemon Oil | Parmesan Crumb
Best paired with **Te Koko 2020**

SALTED DOUGH BAKED CARROTS \$32

Pickled Espuma | Urenika | Spiced Granola
Best paired with **Pelorus Rosé**

Graze

SHOESTRING FRIES \$13

Aioli

Something Sweet

TRUFFLE DUO \$7

Dark Chocolate Orange | Milk Chocolate Peanut