

Cloudy Bay Spring Menu

Locally sourced and thoughtfully crafted, these dishes are inspired by our wines.
Menu created by Chef Toby.

Thursday - Monday | **11.30am - 3.00pm**

Graze

OLIVE SELECTION **\$10**

Orange & Rosemary Marinade

MINGHETTIS CLASSIC SOURDOUGH **\$12**

House Butter or
Virgin Olive Oil | Barrel Aged Balsamic or
'Herbivore' Coconut Butter

CHEESE PLATTER **\$38**

Selection of Local Cheeses | House Chutney |
Seasonal Fruit | Lavosh Crackers | Baguette

Best paired with 2021 Chardonnay

CHARCUTERIE PLATTER **\$34**

Cured Meats | Pickles | Chutney |
Toasted Sourdough

Best paired with 2021 Pinot Noir

MARLBOROUGH OYSTERS **\$36**

Natural - Lemon
Classic - Shallot Vinegar | Tabasco

Natural best paired with Pelorus NV
Classic best paired with 2023 Sauvignon Blanc

Cloudy Bay Spring Menu

Seasonal Menu

'KOI SOI' BEEF TARTARE SALAD **\$32**

Lime | Carrot | Cucumber | Chilli & Herbs |
Roasted Peanuts

Best paired with 2021 Marlborough Pinot Noir or Pelorus Rosé

NEW SEASON ASPARAGUS **\$30**

Mushrooms | Gran Fromaggio & Tofu Emulsion |
Extra Virgin Olive Oil

Best paired with 2021 Te Koko

VIAVIO BURRATA SPRING SALAD **\$28**

Peas | Spring Onion | Radish | Basil and Lemon
Salsa Verde

Best paired with 2021 Chardonnay

ORA KING SALMON CRUDO **\$33**

Preserved Lemon Yoghurt | Capers | Red Onion |
Wild Fennel

Best paired with 2023 Sauvignon Blanc

THYMEBANK MIXED LEAF SALAD **\$12**

House Vinaigrette

Cloudy Bay Spring Menu

Something Sweet

TRUFFLE

\$3

Mulled Wine Dark Chocolate | Cocoa Nibs

KOHU ROAD ICE CREAM

\$6

Vanilla or Salted Caramel or Dark Chocolate