

# 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

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

*Confit Garlic | Rosemary | Rosemary |  
Central Otago Olive Oil | Aged Balsamic*

**CURED AKAROA SALMON** **\$34**

*Nam Jim | Lime*

*Best paired with Sauvignon Blanc 2023*

**POACHED BANANA PRAWNS** **\$32**

*Sweet Corn | Corn Flakes*

*Best paired with Te Koko Sauvignon Blanc 2021*

**CLOUDY BAY CLAMS** **\$33**

*Wakame Seaweed Butter | Toasted Focaccia*

*Best paired with Chardonnay 2021*

*Please advise your server of any dietary requirements or allergies.  
Please note that we have a one bill per table policy.*

**LAKE OHAU WAGYU BEEF** **\$42**

*Remarkable Fungi | Bulgogi*

*Best paired with Te Wāhi Pinot Noir 2019*

**CONFIT DUCK TERRINE** **\$40**

*Fennel | Cromwell Cherries*

*Best paired with Pelorus Rosé*

**SUMMER VEGETABLES** **\$26**

*Tahini | Dukkah*

*Best paired with Central Otago Rosé*

**SHOESTRING FRIES** **\$13**

*Aioli*

**CENTRAL OTAGO STONE FRUITS** **\$28**

*Blue Cheese | Strawberries*

*Best paired with Pelorus NV*

**TRUFFLE DUO** **\$7**

*Dark Chocolate Orange | Milk Chocolate Hazelnut*

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