

CLOUDY BAY
NEW ZEALAND

The Shed

RESTAURANT

Our dishes are inspired by
our wines and designed
for sharing

Crafted by Chef Momo

FRESHLY BAKED FOCACCIA BREAD 16

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

RAW KINGFISH 34

Infused Fennel | Leche De Tigre | Chili Oil
Best paired with Sauvignon Blanc 2023

CLOUDY BAY CLAMS 33

Wakame Seaweed Butter | Toasted Focaccia
Best paired with Chardonnay 2022



Please note we have a one bill per table policy
Let us know if you have any dietary requirements

While we take every step to ensure our allergen free dishes are free from allergens, we do use allergens in our kitchen and cannot guarantee there won't be any traces in our food

THE CLOUDY BAY SHED RESTAURANT

LAKE OHAU WAGYU BEEF 42

Remarkable fungi | Bulgogi

Best paired with Te Wāhi 2021

SLOW COOKED WILD TAHR 40

Spiced Nepalese Sauce | Flat Bread | Coriander Labneh

Best paired with Pelorus Rosé or Founders Cellar Pinot Noir 2020

PUMPKIN RISOTTO 32

Ricotta | Grana Padano

Best paired with Chardonnay 2022 or Pinot Noir 2022

BRUSSEL SPROUTS 30

Caramelised Cauliflower | Chimichurri | Homemade Raisins

Best paired with Pelorus Non-Vintage

BEETROOT SALAD 28

Goat Cheese | Achar | Asparagus Vinegar Dressing

Best paired with Te Koko Sauvignon Blanc 2021

SHOESTRING FRIES 13

Aioli



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To finish

TRUFFLE DUO

9

Dark Chocolate Orange | Milk Chocolate Hazelnut



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