

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 17

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

TUNA TARTARE TACO 12 each

Wonton | Crème Fraîche | Chilli

Best paired with Te Koko Sauvignon Blanc 2021

FIORDLAND VENISON TATAKI 34

Beetroot | Chestnuts | Quince

Best paired with Te Wahi Pinot Noir 2021



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

MARKET FISH **36**

Courgette | Spring Greens | Cauliflower

Best paired with Sauvignon Blanc 2024

LAKE OHAU WAGYU SHORT RIB **42**

Jerusalem Artichoke | Silverbeet | BBQ Glaze

Best paired with Founders Cellar Pinot Noir 2021

MISO ROASTED EGGPLANT **28**

Tahini | Spring Onion | Toasted Nuts

Best paired with Chardonnay 2022

NEW SEASON ASPARAGUS **30**

Coconut Espuma | Turmeric Vinaigrette | Agria

Best paired with Pelorus Rosé

SHOESTRING FRIES **13**

Aioli



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To finish

TRUFFLE DUO

9

Dark Chocolate Orange | Milk Chocolate Hazelnut



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