

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

14 each

Wonton | Sour Cream | Chilli

DF*

Best paired with Pelorus Rosé

RAW HAKU KINGFISH

34

Cucumber | Chilli | Mint

GF, DF, NF

Best paired with Te Koko Sauvignon Blanc 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

SWEETCORN FRITTERS	32
Remarkable Fungi Coconut Miso	
GF*, DF, VG, NF	
Best paired with Chardonnay 2022	
NEW SEASON ASPARAGUS	30
Coconut Espuma Turmeric Vinaigrette Agria	
DF, VG, NF, GF*	
Best paired with Pelorus NV	
PRESERVED CROMWELL STONEFRUIT	28
Tomato Crème Fraîche Croutons	
GF*, DF*	
Best paired with Pelorus NV	



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

THE CLOUDY BAY SHED RESTAURANT

ROYALBURN STATION LAMB

40

Romesco | Almonds | Flat Bread

DF, GF*

Best paired with Pelorus Rosé or Pinot Noir 2022

LAKE OHAU WAGYU BEEF

42

Burnt Orange & Carrot | Hazelnut | Master Stock

Best paired with Founders Cellar Central Otago Pinot Noir 2020

SHOESTRING FRIES

13

Aioli



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

To finish

TRUFFLE DUO

9

Dark Chocolate Orange | Milk Chocolate Hazelnut

GF*



VG-Vegan GF-Gluten Free DF-Dairy Free NF-Nut Free *-Available on request

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