

CLOUDY BAY
NEW ZEALAND

The Shed

RESTAURANT

Our dishes are inspired by
our wines and designed
for sharing

Crafted by Chef Momo

THE CLOUDY BAY SHED RESTAURANT

FRESHLY BAKED FOCACCIA BREAD 17

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

TUNA TARTARE TACO 14 each

Wonton | Sour Cream | Chilli

NF, DF*

Best paired with Northburn Sparkling Vintage 2022 Rosé

CLOUDY BAY CLAMS 34

Tomato | Coriander | Focaccia

DF, NF, GF*

Best paired with Pinot Noir 2022 (Marlborough)



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

ROASTED OAMARU CAULIFLOWER 30

Nori | Chickpea | Black Garlic

DF, VG, NF, GF*

Best paired with Pelorus NV

GNOCCHI 34

Pumpkin | Blue cheese | Pine nuts

Best paired with Chardonnay 2023

PORK BELLY 40

Apple | Celeriac | Paprika

GF, NF

Best paired with Te Koko Sauvignon Blanc 2023

FIORDLAND WAPITI BACKSTRAP 42

Remarkable Fungi | Bamboo Shoots | Master Stock

Best paired with Te Wāhi Pinot Noir 2021 (Central Otago)

SHOESTRING FRIES 13

Aioli



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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**

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