

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** 14 each

Wonton | Sour Cream | Chilli

NF, DF\*

*Best paired with Pelorus Rosé*

**BLUFF OCTOPUS** 34

Green Tea | Carrots | Miso

DF, NF, GF\*

*Best paired with Pelorus NV*



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

### WINTER SALAD 30

Beetroot | Parsnip | Hazelnut

GF, NF\*

*Best paired with Pinot Noir 2023*

### CHICKPEA PANCAKE 32

Pumpkin | Rosemary | Maple

GF, DF, NF

*Best paired with Chardonnay 2023 OR Te Koko 2023*

### LAKE OHAU WAGYU 42

Remarkable Fungi | Black Garlic | Green Onion

*Best paired with Te Wahi 2021*

### ROYALBURN STATION LAMB RIBS 40

Eggplant Ketchup | Cabbage | Buckwheat

GF, NF

*Best paired with Northburn Sparkling Rosé 2022*

### 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