

CLOUDY BAY
NEW ZEALAND

The Shed

RESTAURANT

Inspired by our Wines

-

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 Pelorus Rosé

HAKU KINGFISH 34

Fennel | Ajo Blanco | Chives

DF, GF*

Best paired with Te Koko 2023 or 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

SALT BAKED CARROTS 32

Cauliflower | Gazpacho | Buckwheat

DF, NF*

Best paired with Chardonnay 2023

NEW SEASON ASPARAGUS 30

Fermented Chilli Béarnaise | Wild Rice

GF, NF*

Best paired with Sauvignon Blanc 2025

ROYALBURN STATION LAMB TAKAKI 38

Watercress | Hemp Seed | Pine Nuts

GF, DF*

Best paired with Te Wahi 2021

CANTERBURY DUCK 42

Celeriac | Miso | Cucumber

GF*

Best paired with Marlborough Pinot Noir 2023 or Chardonnay 2023

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