

CLOUDY BAY
NEW ZEALAND

The Shed

RESTAURANT

Inspired by our Wines

-

Designed for sharing

Crafted by Chef Nomvula

FRESHLY BAKED FOCACCIA

17

Whipped Sundried Tomato Butter

DF*

TUNA TARTARE TACO

14 each

Wonton | Poached Quince | Spring Onion

NF, DF*

Best paired with Pelorus NV

BURRATA

31

Beetroot Trio | Vinaigrette | Walnut Crumb

GF, NF*

Best paired with Sauvignon Blanc 2025



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

PAN SEARED TARAKIHI **34**

Corn Chowder | Chilli Butter | Tuile

DF*, GF*

Best paired with Te Koko 2016

ROYALBURN STATION LAMB RUMP **38**

Parsnip Puree | Apricot Salsa Verde | Watercress

GF, DF*

Best paired with Te Wahi 2022

MOROCCAN CAULIFLOWER **29**

Butter Bean Puree | Chermoula | Crushed Almonds

GF, DF

Best paired with Marlborough Pinot Noir 2024

CANTERBURY DUCK **42**

Potato Gratin | Baby Carrots | Orange Glaze

GF

Best paired with Founders' Northburn Pinot Noir 2021



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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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Trust the Chef

\$85 per person

\$120 per person with Wine pairing

Leave it to us, as we serve a curated selection of exquisite thoughtfully crafted sharing-style dishes

We recommend adding the wine pairing to enjoy the full Cloudy Bay experience

2 people minimum

Prepared for the full table

Let our team know if you have any dietaries

