

CLOUDY BAY  
NEW ZEALAND

# The Shed

RESTAURANT

Inspired by our Wines

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Designed for sharing

Crafted by Chef Nomvula

**FRESHLY BAKED FOCACCIA**

**17**

Whipped Sundried Tomato Butter

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**TUNA TARTARE TACO**

**14 each**

Wonton | Poached Quince | Spring Onion

NF, DF\*

*Best paired with Pelorus NV*

**BURRATA**

**31**

Chogia Beetroot | Vinaigrette | Walnut Crumb

DF, GF\*

*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\*

*Best paired with Te Wahi 2022*

### MOROCCAN CAULIFLOWER 29

Butter Bean Puree | Chermoula | Crushed Almonds

GF, DF\*

*Best paired with Marlborough Pinot Noir 2023*

### CANTERBURY DUCK 42

Potato Gratin | Baby Carrots | Orange Glaze

GF\*

*Best paired with Founders' Northburn Pinot Noir 2021*

### 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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