

CLOUDY BAY
NEW ZEALAND

The Shed

RESTAURANT

Inspired by our Wines

-

Designed for sharing

Crafted by Chef Nomvula

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

Minimum of 2 guests

Our Trust The Chef's menu is designed to be enjoyed collectively and is served for the participation of the whole table. We welcome the opportunity to accommodate dietary requirements and allergies where possible; however, due to the nature of the menu, individual alterations may be limited.



THE CLOUDY BAY SHED RESTAURANT

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

BEETROOT TRIO

31

Goats Cheese | 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 Wāhi 2022

MOROCCAN CAULIFLOWER 29

Butter Bean Puree | Chermoula | Crushed Almonds

GF, DF

Best paired with Chardonnay 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

PROFITEROLE

9 each

Pistachio Mousse | White Chocolate



VG-Vegan GF-Gluten Free DF-Dairy Free NF-Nut Free

***-Available on request**

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Wine List

SPARKLING

	GLASS	BOTTLE
Pelorus Non-Vintage	16	65
Pelorus Rosé	18	70
Pelorus Vintage 2018	29	115

WHITE

Sauvignon Blanc 2025	17	69
Te Koko Sauvignon Blanc 2016	33	131
Chardonnay 2024	18	73

RED

Founders' Gamay 2025, Marlborough	22	85
Pinot Noir 2024, Marlborough	21	82
Te Wāhi Pinot Noir 2022, Central Otago	36	159
Founders' Pinot Noir 2020, Central Otago	27	115
Founders' Northburn Pinot Noir 2021, Central Otago	30	120

BEER

	330ml
Canyon Tussock Basher 2.5%	10
Canyon Gold Central Otago Lager	12
Canyon Vacation Hazy Pale Ale	12

SOFT DRINKS

Sparkling water 750ml	11
Phoenix organic soda - Lemonade Cola Gingerbeer	7
Benjer Juices - Nectarine Apple Boysenberry	7



TO BE CONSUMED ON PREMISE