

CLOUDY BAY
NEW ZEALAND

The Shed

RESTAURANT

Inspired by our Wines

-

Designed for sharing

Crafted by Chef Nomvula

THE CLOUDY BAY SHED RESTAURANT

FRESHLY BAKED FOCACCIA

17

Whipped Sundried Tomato and Chive Butter

DF*

TUNA TARTARE

14 each

Avocado | Pineapple | Mango | Rice Crisp

GF, DF, NF

Best paired with Pelorus NV

TOMATO & MOZZARELLA

31

Heirloom Tomato | Mozzarella Panna Cotta | Balsamic Gel

NF, GF*

Best paired with Sauvignon Blanc 2026



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

BEETROOT CURED SALMON 34

Fennel | Rooibos Crème Fraîche | Mandarin

NF, GF*

Best paired with Te Koko Sauvignon Blanc 2024

PUMPKIN 29

Tomato & Olive Gremolata | Coconut | Tuile

GF*, DF, NF, VG

Best paired with Chardonnay 2024 or Pinot Noir 2024

BEEF FILLET 38

Courgette | Romesco | Crushed Almonds

GF, DF

Best paired with Founders Cellar Pinot Noir 2020

CANTERBURY DUCK 42

Asparagus | Kūmara | Jus

GF, NF, DF*

Best paired with Te Wahi Pinot Noir 2022



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To finish

TIRAMISU

16 each

Coffee Liquor | Marscopone | Chocolate

NF



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		115

WHITE

Sauvignon Blanc 2026	17	69
Te Koko Sauvignon Blanc 2024	24	97
Chardonnay 2024	18	73
Chardonnay 2021	19	78
Founders' Amphora Chardonnay 2025		85

RED

Founders' Gamay 2025, Marlborough	22	85
Pinot Noir 2024, Marlborough	21	82
Founders' Mustang Pinot Noir 2021, Marlborough		115
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