



FISH

CABLE BAY

VINEYARDS



Harvest to Harbour: Cable Bay Wine Dinner

Menu

First Course

Beetroot Cured Salmon Gravlax
Horopito, citrus, dill, rye crisp

Cable Bay Vineyards Pinot Rosé 2023, Marlborough

Second Course

New Zealand North Island Snapper Ceviche (GF, DF)
Citrus segments, pickled shallots, micro herbs, mirin, lime dressing and avocado mousse

Cable Bay Vineyards Reserve Pinot Gris 2021 | Cable Bay Vineyards Chardonnay 1 2021, Waiheke

Third Course

Herb-Crusted Coastal Lamb Rump
Served with kumara purée, medley baby carrots, and pinot noir jus

Cable Bay Vineyards Five Hills Merlot Malbec 2021, Waiheke | Cable Bay Vineyards Syrah 2021, Waiheke

Dessert

Manuka Honey Panna Cotta
with poached pear, almond crumble, and vanilla bean

Cable Bay 'Sweet Gloria' Botrytis Viognier 2024, Waiheke