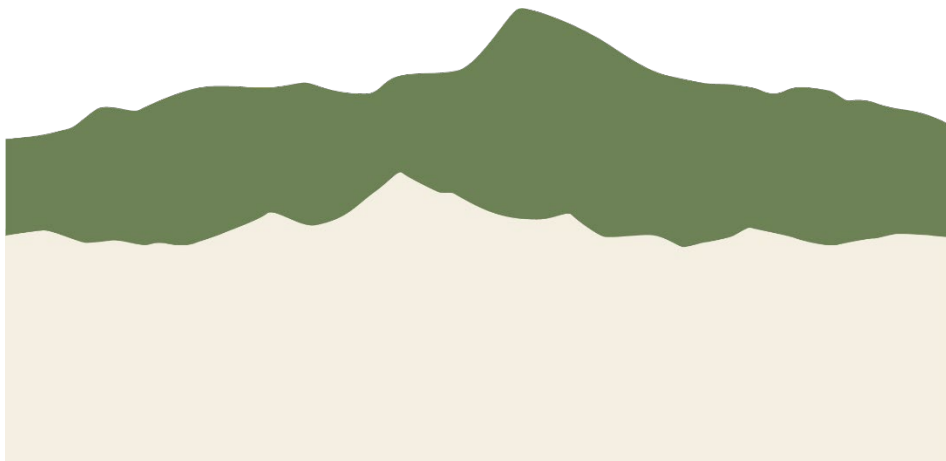


CLOUDY BAY

NEW ZEALAND



TASTING MENU

CLOUDY BAY EXPERIENCE| \$10

Pelorus Sparkling Non- Vintage

Sauvignon Blanc 2020

Chardonnay 2017

Pinot Noir 2018

SAUVIGNON BLANC IMMERSION| \$15

Sauvignon Blanc 2020

Sauvignon Blanc 2007

Te KoKo Sauvignon Blanc 2014

PINOT NOIR IMMERSION| \$15

Pinot Noir 2018

Te Wahi Pinot Noir 2012

TeWahi Pinot Noir 2017

\$5 off a single bottle (per tasting purchased)

WINE LIST

Sparkling

Pelorus NV	\$12	\$ 33.90
Pelorus Rosé	\$13	\$ 35.90

White

Sauvignon Blanc 2020	\$12	\$ 33.90
Sauvignon Blanc 2007	\$17	\$ 70.90
Te Koko Sauvignon Blanc 2014	\$16	\$ 51.90
Chardonnay 2017	\$14	\$ 38.90
Gewürztraminer 2009	\$12	\$ 33.90

Red

Pinot Noir 2018 (Marlborough)	\$15	\$ 45.90
Te Wahi Pinot Noir 2012 (Central Otago)	\$19	\$ 119.90
Te Wahi Pinot Noir 2017 (Central Otago)	\$19	\$ 95.90

Dessert Wine

Noble Riesling 2008	\$12	\$ 33.90
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Beer

'Boom Town' Alabama APA (5.8%) 330ml	\$ 9
'Boom Town' Pelorus Pilsner (5%) 330ml	\$ 9
'Boom Town' Marlborough Lager (4.7%) 330ml	\$ 9
'Boom Town' Baby-Boom Pale Ale (3.5%) 330ml	\$ 6

Soft Drinks

Antipodes still/sparking water 500ml	\$ 5
KARMA organic juice & Kombucha	\$ 6
Karma Cola organic lemonade	\$ 6

FOOD

SOUP OF THE DAY \$16

served with ciabatta

LOCAL ARTISAN BREADS AND DIPS \$15

two types of breads served with olive oil, hummus and chutney

CHEESE SELECTION \$35

3 types artisan cheeses, accompanied with chutney, walnuts, honey, olive oil & French baguette

GOURMET SHARING PLATER \$69

Assorted artisan cheeses, charcuterie and chicken pate from our local producers, accompanied with chutney, walnuts, gherkins, olives, hummus, olive oil, crackers and breads.

EXTRA BREADS \$4

served with olive oil.

'KOHU ROAD' ICE CREAM \$6

3 flavours to choose from: Chocolate | Vanilla | Mango

All our cheeses are hand-crafted by local artisan producers such as Cranky Goat, Thorvald & Kaikoura Cheese.