



## ABOUT JACKS RAW BAR AT CLOUDY BAY WINERY

The name Jack's Raw Bar was inspired by the iconic dolphin Pelorus Jack, a rare white Risso dolphin famous for guiding boats near French Pass in the Marlborough Sounds from 1888 to 1913. Pelorus Jack also lends his name to our Sparkling Wine Pelorus, and the dolphin emblem appears on every bottle of Cloudy Bay wine.

Jacks Raw Bar is a collaboration with Chef Gonzalo Poggio. His beautiful creations for Cloudy Bay celebrate global fusion, at a time where international travel is limited we bring the flavours of the world to you with simple but thoughtfully composed dishes celebrating local ingredients of the highest quality.

## ABOUT GONZALO POGGIO

Gonzalo hails from Argentina, with strong ties to his Italian, French and Spanish heritage. After starting his career as a chef in Patagonia, Gonzalo has worked in an array of highly acclaimed and awarded restaurants around the world including Argentina, Australia and New Zealand including time spent as executive chef on a super yacht catering to well-known celebrities. In 2017 Gonzalo shifted his focus to raw food for its health benefits. This is his second season in Jacks Raw Bar and this time he brings flavours from around the world to the table in a casual, tapas style menu.

### Wednesday to Sunday

Opening hours 11.30am to 3.30pm  
Cellar door open Daily 10am to 4pm

### Monday and Tuesday

Platters and light snack options available.

### Bookings essential

Email: [cellar.door@cloudybay.co.nz](mailto:cellar.door@cloudybay.co.nz) | Phone: +64 3 520 9147  
230 Jacksons Road, Rapaura, Blenheim

## Natural Marlborough Oysters Freshly Shucked

½ Dozen	\$30
1 Dozen	\$58

Served with Dressings of the week

- Japanese Wasabi tobico and lime dressing **GF DF**
- Fresh Pomegranate seeds and raspberry vinaigrette **GF DF**

## From the Garden

**Marinated Mediterranean Olives** \$6

**The Cranky Beet** \$18  
Cranky Goat Cheese | Buckwheat Salad, Dukkha |  
Balsamic Beets | Pickled Beets | Candied Walnuts  
**V GF VG\***

*Best paired with 2020 Sauvignon Blanc*

**Global Fusion** \$18  
Marinated Firm Tofu | Mild Spicy Romesco | Smoky  
Cherry Tomatoes | Sweet Pomegranate Dressing  
**GF DF VG Contains Nuts**

*Best paired with 2007 Sauvignon Blanc*

## From the Sea

**Scandi South Island Salmon** \$25  
Salmon Gravlax Fusion | Israeli Couscous Tabbouleh |  
Lemon Ricotta | Fennel | Pelorus Garden Mandarin

*Best paired with 2020 Sauvignon Blanc*

**Mediterranean Prawns** \$25  
Garlic Prawns | Citrus Polenta | Paprika & Capsicum  
Aioli | Chard Onions | Purple Chips

*Best paired with 2017 Chardonnay*



## From the Farm

**Te Wahi Chicken** \$22

Chicken | Mushroom & Sultanas Roulade | Poached Rhubarb |  
Pickled Mushrooms | Lavoye & Chicken Crumbs **DF**

*Best paired with 2017 Te Wahi*

**Asian Pork Belly** \$25

Miso & Honey Pork Belly | Pumpkin Textures | Ruby Sauerkraut |  
Lychee | Soy sunflower Seeds **GF DF**

*Best paired with 2014 Te Koko*

## To Finish

**Lemon Textures** \$14

"Pelorus Garden" Lemon Zesty Cheese Cake | Citrus Soil | Sharp  
Lemon Curd | Sweet Candied Lemon

*Best paired with Pelorus NV*

**Kohu Road Ice Cream** \$6

Select one of the following flavours Mango | Vanilla bean | Dark  
chocolate | Salted caramel

**Artisan Cheese Selection** \$35

3 Artisan Cheeses | Honey | Walnuts | Chutney | Olive Oil | Baguette

**Extra Baguette** \$4

*Best paired with 2008 Noble Riesling*



## Wine List

### Sparkling

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

### White

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

### Red

Pinot Noir 2018	\$15	\$45.90
Te Wahi Pinot Noir 2011	\$19	\$89.90
Te Wahi Pinot Noir 2017	\$19	\$95.90

### Dessert Wine

Noble Riesling 2008	\$12	\$33.90
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## Other Drinks

### Beer 330ml

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

### Soft Drinks

Antipodes Still or Sparking Water	\$5	\$10
Organic Juice (Orange, Apple & Mango, Apple)		\$6
Organic Lemmy Lemonade		\$6
Kombucha (Lemon & Ginger, Raspberry & Ginger)		\$6