

CLOUDY BAY
NEW ZEALAND



SUMMER FOOD AND WINE MENU

FORAGE BY SACHIE NOMURA

UMI - From the Sea -

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| ½ dozen Marlborough oysters | Natural w/ soy & lime sauce | \$24 |
| | Tempura w/ wasabi mayo | \$25 |
| 1 dozen Marlborough oysters | Natural w/ soy & lime sauce | \$48 |
| | Tempura w/ wasabi mayo | \$50 |

Marlborough oysters are grown locally in the crystal clear waters of the Marlborough Sounds. Pair natural oysters with our Sauvignon Blanc 2018 or tempura oysters with our Pelorus NV

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| ½ dozen Marlborough Cloudy Bay Clams | <i>Pair with our Pelorus NV</i> | \$10 |
| 1 dozen Marlborough Cloudy Bay Clams | <i>or Sauvignon Blanc 2018</i> | \$20 |

Wild harvested premium surf clams sustainably harvested by family run local business 'Cloudy Bay Clams'. The Tua Tua clams are mild, rich and creamy. The Diamond Shell clams are rich, buttery and nutty.

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| Beetroot & plum wine cured Ora King salmon | <i>Pair with our Chardonnay 2016</i> | \$28 |
| <i>Fresh wasabi cream, pickled plums, beet gel. A Kiwi-Japanese fusion inspired by Scandinavian gravlax.</i> | | |

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| Sachie's Poke | <i>Pair with our Gewurztraminer 2009</i> | \$25 |
| <i>Marinated salmon, soy sesame sauce, sushi rice, egg thread, avocado, Tobiko, spring onion, spicy sauce</i> | | |

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| Sashimi board | <i>Pair with our Sauvignon Blanc 2018</i> | \$35 |
| <i>Chef's selection of the day with Tobiko, fresh wasabi, sushi ginger and New Zealand wakame.</i> | | |

RIKU - From the Land -

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| Wakanui beef skewers with miso eggplant sauce | <i>Pair with our Te Wahi 2016</i> | \$29 |
| <i>Grilled wakanui beef, miso eggplant sauce, pomegranate seeds with green salad.</i> | | |

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| Asian Kakuni slider (2 buns) | <i>Pair with our Pinot Noir 2016</i> | \$22 |
| <i>Braised pork belly "Kakuni" in Asian steamed buns, cucumber slices with micro herbs.</i> | | |

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| Shiitake risotto balls (V) | <i>Pair with our Te Koko 2014</i> | \$18 |
| <i>Deep fried shiitake and wood ear mushroom risotto balls, grated parmesan cheese and micro herbs. Choice of dipping sauce spicy mayo / sweet chili sauce.</i> | | |

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| Caprese with Yuzu oil and black Chinese vinegar (V) | <i>Pair with our Sauvignon Blanc 2018</i> | \$25 |
| <i>Cherry tomatoes, mozzarella cheese, fresh basil with Yuzu oil and Chinese black vinegar soy.</i> | | |

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| Soba noodles salad with sesame soy dressing (V) | <i>Pair with our Sauvignon Blanc 2006</i> | \$12 |
| <i>Buckwheat noodle, purple cabbage, carrots, fresh coriander, edamame beans, deep fried shallots and toasted sesame seeds.</i> | | |

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| SHARING PLATE | | \$69 |
| <i>Tasting plate: 3 oysters (natural), 3 slices of beetroot & plum wine cured Ora King salmon, 2 small Kakuni buns, 2 wakanui beef skewers with miso eggplant sauce and small shiitake risotto balls.</i> | | |

CHEESE AND BREAD

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| Chef's selection of local artisan cheeses | | \$30 |
| <i>New Zealand cheeses served with local bread, Putake honey and Uncle Joe's walnuts.</i> | | |

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| Local artisan bread with olive oil | | \$3.50 |
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KANMI - Sweet Things / Dessert -

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| Homemade miso walnut brownie, Kohu Road vanilla ice cream, Putake honey | | \$13 |
| <i>The true marriage of East meets West. Suggested pairing with our Late Harvest Riesling 2008.</i> | | |

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| 'Kohu Road' ice cream flavors: Dark Chocolate – Vanilla – Mango | | \$6 |
| <i>Kohu Road is an Auckland based manufacturer of hand crafted ice creams and sorbets using real food ingredients.</i> | | |

Please place your order at the counter

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WINE LIST

| | Glass | Bottle |
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| Sparkling | | |
| Pelorus NV | \$11 | \$33.90 |
| Pelorus Rose | \$12 | \$35.90 |
| Pelorus Vintage 2010 | \$15 | \$49.90 |
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| White | | |
| Sauvignon Blanc 2018 | \$11 | \$33.90 |
| Sauvignon Blanc 2006 | \$15 | \$70.90 |
| Te Koko Sauvignon Blanc 2014 | \$14 | \$49.90 |
| Chardonnay 2016 | \$12 | \$35.90 |
| Gewurztraminer 2009 | \$12 | \$37.90 |
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| Red | | |
| Marlborough Pinot Noir 2016 | \$13 | \$44.90 |
| Te Wahi Central Otago Pinot Noir 2016 | \$18 | \$95.90 |
| Te Wahi Central Otago Pinot Noir 2011 | \$19 | \$109.90 |
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| Dessert wine | | |
| Late Harvest Riesling 2008 | \$13 | \$33.90 |

OTHER DRINKS

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| Beer | | |
| 'Renaissance' Paradox Pilsener (4%) – 330ml | | \$9 |
| 'Renaissance' Discovery American Pale Ale (4.5%) – 330ml | | \$9 |
| 'Renaissance' Empathy full flavour light Indian Pale Ale (2.4%) – 330ml | | \$6 |
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| Soft Drinks | | |
| 'Antipodes' Still NZ water – 500ml | | \$6 |
| 'Lemmy Lemonade' organic sparkling lemonade by Karma Cola – 300ml | | \$6 |
| 'Almighty' organic fruit and vegetable juice (3 varieties) – 300ml | | \$6 |
| Wōtar 5000 years pure artesian NZ water, lightly sparkling – 300ml /750ml | | \$5 / \$10 |

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ABOUT JACKS RAW BAR

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 and 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 Sachie Nomura, which has entered its third year. The exclusive creations for Cloudy Bay celebrate Japanese fusion, simple but thoughtfully composed flavours starring ingredients of the highest quality.

ABOUT SACHIE NOMURA

Sachie Nomura is New Zealand's most admired pan-Asian cuisine chef. Her cooking school Sachie's Kitchen is the number one rated and most-awarded cooking school in Australasia. As well as overseeing Sachie's Kitchen, Sachie spends her time travelling through Asia hunting new recipes, designing degustation menus, presenting on TV, writing books, contributing to magazines and designing new recipes for the cooking school.

Opening hours: 11:30am to 3:30pm daily from 1st December until 30th April

(closed Christmas Day and Good Friday)

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