



From the Garden

- Marinated Mediterranean Olives** \$6
- Forest Forage** \$18
Flat Press Pastry | Medley of Mushrooms and Cheese | Basil Mix | Fresh Gran Formaggio V
Best paired with 2017 Chardonnay

- Global Fusion** \$18
Marinated Firm Tofu | Mild Spicy Romesco | Smoky Cherry Tomatoes | Sweet Pomegranate Dressing GF DF VG Contains Nuts
Best paired with 2006 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

- Aztec Tastes** \$25
Chipotle Adobo Marinated Prawns | Sweet Corn Salsa | Fresh Guacamole | Jalapenos | Crispy Tortilla. DF GF*
Best paired with 2014 Te Koko

From the Farm

- Taste of Te Wahi** \$16
Duck Liver Parfait | "Te Wahi" Plum Gel | Smoky Paprika "Uncle Joe's" Walnuts | Crispy Lavosh | Salty Seeds | Seasonal Fruit | House Mustard. GF* Contains Nuts
Best paired with 2017 Te Wahi

- The Zesty Thai** \$25
Rare Thai Beef Salad | Rice Noodles | Seasonal Slaw | Toast | Nam Jim Sauce | Peanuts | Crispy Shallots GF DF Contains Nuts (VG Option with Tofu \$20)
Best paired with 2017 Pinot Noir

To Finish

- Lemon Textures** \$14
"Pelorus Garden" Lemon Zesty Cheese Cake | Citrus Soil | Sharp Lemon Curd | Sweet Candied Lemon
Best paired with Pelorus NV

- Artisan Cheese Selection** \$35
3 Artisan Cheeses | Honey | Walnuts | Olive Oil | baguette Extra Baguette \$4
Best paired with 2008 Noble Riesling

- Kohu Road Ice Cream** \$6
Select one of the following flavours Mango | Vanilla Bean | Dark Chocolate | Salted Caramel

Sharing plate for Two \$75

Jacks Raw Bar is all about sharing the joys of life. We have selected our favourite dishes to take you on a gourmet journey around the world while celebrating our own local, fresh produce from Marlborough and New Zealand.

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| 4 oysters | Global Fusion |
| Taste of Te Wahi | Aztecs Taste |
| Scandi S.I. Salmon | Greens |
| The Zesty Thai | |



WINE LIST

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

White

Sauvignon Blanc 2020	\$12	\$33.90
Sauvignon Blanc 2006	\$17	\$70.90
Gewürztraminer 2009	\$12	\$33.90
Chardonnay 2017	\$14	\$38.90
Te Koko 2014	\$16	\$51.90

Red

Pinot Noir 2017	\$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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From the Sea

Natural Marlborough Oysters
Freshly Shucked

½ Dozen \$30

1 Dozen \$58

Served with Dressings of the week

Japanese Wasabi Tobiko & Lime Dressing GF DF

Fresh Pomegranate & Raspberry Vinaigrette GF DF

Best paired with 2020 Sauvignon Blanc

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

Wednesday to Sunday

Opening hours 11:30am to 3:30pm

Monday and Tuesday

Platters and light snack options available.

Bookings essential

Email: cellar.door@cloudybay.co.nz

Phone number: +64 3 520 9147