



CLOUDY BAY

NEW ZEALAND

To celebrate Cloudy Bay Sail Away at Prego, head chef Lennox Bull has introduced an inspired new food and wine menu which uses locally sourced ingredients and products sourced from Marlborough, the home of Cloudy Bay.

Oysters / Half doz \$22.50
Doz \$36.00

Locally Sourced Natural Oyster, Shallots
& *Cloudy Bay Chardonnay Vinegar*

Cloudy Bay Tasting Tray / \$46.00

Duck Parfait, Applewood Smoked Duck Breast, *Damson Plum Jelly*

Paired with Cloudy Bay Chardonnay 2015 (50ml)

Kaikoura Formage Blanc, Taylor Pass Honey, Thyme

Paired with Cloudy Bay Sauvignon Blanc 2017 (50ml)

Sugar Cured Lamb, Crispy Polenta, *Pinoli Pine Nuts, KawaKawa*

Paired with Cloudy Bay Pinot Noir 2015 (50ml)

**Wine included in set price- serves one*

Cloudy Bay Forage Platter

The Cloudy Bay Forage Platter includes fresh produce sourced from Marlborough, the home of Cloudy Bay, and has been designed to complement Cloudy Bay wines

Talk to your waiter to find out what today's selection is.
Serves 2-3 people

The Cloudy Bay Forage Platter paired with -

Cloudy Bay Pelorus NV / \$109.00

Cloudy Bay Sauvignon Blanc 2017 / \$120.00

Cloudy Bay Chardonnay 2015 / \$129.00

Cloudy Bay Pinot Noir 2015 / \$141.00

**Price includes bottle*

Please see more overside>

#ComeSailAway @CloudyBay @Prego

Fresh Marlborough ingredients italicised



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Entrée

Ōra King Salmon / \$22.00

Cured Ōra King Salmon, baby beets, cucumber, dill, Lemon Crème Fraiche

Suggested wine match: Cloudy Bay Sauvignon Blanc 2017

Scampi / \$24.00

New Zealand Scampi, Heirloom Tomato, Garlic, Lemon Guzzatto

Suggested wine match: Cloudy Bay Pelorus NV

Wild Pork Meat Balls / \$16.00

Marlborough Wild Pork, Fennel, Sage, Panagriata

Suggested wine match: Cloudy Bay Pinot Noir 2015

Mains

Fish of the Day / \$39.00

Market fish, Herb Risotto

Scialatielli Con Vongole / \$28.00

Cloudy Bay Clams, Bleu Mussels, Garlic, Chilli, Heirloom Cherry Tomato, Acqua Pazza

Suggested match: Cloudy Bay Te Koko 2014

Duck Risotto / \$32.00

Slow Roast Duck, Porcini Mushroom, Truffle, Aged Balsamic, Reggiano

Suggested match: Cloudy Bay Te Wahi 2014

Agnello / \$39.00

Chargrilled Lamb Cutlet, *Marlborough Garlic Noir*, Roasted Spring Veg, Pistachio, Mint

Suggested match: Cloudy Bay Te Wahi 2014

Dessert

Petit Fours / \$16.00

Cheeses

Individual cheeses / \$16.90

Selection of three cheeses / \$46.00

Cloudy Bay Wine List

	Glass	Bottle
Cloudy Bay Pelorus NV	\$13.50	\$67.00
Cloudy Bay Pelorus Rose NV		\$77.00
Cloudy Bay Pelorus Vintage (Magnum)		\$150.00
Cloudy Bay Sauvignon Blanc 2017	\$16.50	\$78.00
Cloudy Bay Te Koko 2013		\$110.00
Cloudy Bay Te Koko 2012 (Magnum)		\$395.00
Cloudy Bay Chardonnay 2015	\$18.50	\$87.00
Cloudy Bay Chardonnay 2011 (Magnum)		\$160.00
Cloudy Bay Gewurztraminer 2009		\$70.00
Cloudy Bay Late Harvest Riesling (375ml)		\$70.00
Cloudy Bay Pinot Noir Marlborough 2015	\$21.00	\$99.00
Cloudy Bay Pinot Noir Marlborough 2013 (Magnum)		\$190.00
Cloudy Bay Pinot Noir Marlborough 2014 (Magnum)		\$190.00
Cloudy Bay Te Wahi Pinot Noir Central Otago 2014		\$180.00

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