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## APERITIVI

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### PANE CIABATTA

Olafs bakery loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter 9.5

### PIZZA ALL' AGLIO

Garlic pizza bread, aioli 7.5

### OLIVE <sup>GF</sup>

Selection of premium marinated olives 8.5

### OYSTERS <sup>GF</sup>

Locally sourced fresh half shell oysters, shallot & chardonnay mignonette

Half dozen 22.5

Dozen 36.0

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## PRIMI

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### BRUSCHETTA

**Caprese:** Buffalo mozzarella, cherry tomato, basil, olive oil 14.5

### MAIALE <sup>GF</sup>

Duck fat confit free range pork belly, butternut pumpkin, sage, pomegranate, plum, figs, sherry sauce 16.9

### VONGOLE <sup>GF</sup>

NZ cockles and clams, heirloom tomatoes, garlic lemon guazzetto 18.0

### BURRATA <sup>GF</sup>

Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil 18.9

### ORA KING SALMON <sup>GF</sup>

Beetroot, sugar, dill cured Ora King Salmon, citrus crème fraiche, baby beets, pickled cucumber 20.0

### CAPASANTA

Pan seared Atlantic scallops, pea & pancetta arancini, citrus beurre blanc, lemon myrtle 20.0

### VENSION CARPPACCIO <sup>GF</sup>

Wild NZ South Island venison, pinoli pinenuts, reggiano, wild rocket, raspberry 21.0

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## INSALATE

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### RUCOLA <sup>GF</sup>

Rocket, pear, grana padano, white balsamic, olive oil 11.5

### PANZANELLA

Heirloom tomatoes, confit garlic, capers, basil, pickled shallots & crispy ciabatta 11.5

### MOZZARELLA CAPRESE <sup>GF</sup>

Buffalo mozzarella, tomato medley, aged balsamic, basil 20.5

### VERDE <sup>GF</sup>

Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil 15.0

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## PASTA

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### SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta 18.0 25.5

### SPAGHETTI BOLOGNESE

Beef, pork & pancetta, red wine & tomato ragu, grana padano 18.5 26.0

### ORECCHIETTE BAGNA CAUDA

Broccolini, tomato, spinach, bagna cauda, pecorino romano 18.5 26.0

### PAPPARDELLE VEGETARIANA

Roman artichoke, chargrilled zucchini, broccolini, snow peas, basil,  
Meredith Dairy goat cheese 19.5 28.0

### CAVATELLI

Chicken, mushroom, bacon, sage and cream 19.5 28.0

### LINGUINE AL TONNO

Big eye tuna, chilli, lime, tomato, spinach, fresh herbs, panagritata 28.0

### CAPELANTE DI MARE E RISOTTO AL PROSECCO <sup>GF</sup>

Scallops, prosecco, confit garlic, fennel, watercress 28.0

\*Gluten free pasta available on request

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## PESCE & CARNE

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### PESCE

Market fish, herb risotto 39.0

### SALTIMBOCCA DI POLLO

Chicken scaloppini, prosciutto, smoked mozzarella, lemon sage cream, garlic  
roast potato 36.9

### MAIALE <sup>GF</sup>

Snake River Farms chargrilled Berkshire Kurobuta boneless pork chop, parsnip puree,  
cavalo nero, black cherry jus 38.0

### AGNELLO <sup>GF</sup>

Chargrilled Taupo lamb loin, smoked eggplant puree, Clevedon buffalo curd,  
mixed bean, medjool dates 39.0

### FILETTO (220gm) <sup>GF</sup>

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 40.0

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## CONTORNI

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### VERDURE <sup>GF</sup>

Seasonal vegetables 9.9

### POLENTA BIANCA <sup>GF</sup>

Crispy parmesan white polenta, grana padano, truffle salt 9.9

### PATATE AL ROSMARINO <sup>GF</sup>

Roasted potatoes, garlic, rosemary 9.9

### SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 12.0