
APERITIVI

PANE CIABATTA

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

PIZZA ALL' AGLIO

Garlic pizza bread, aioli 8.5

OLIVES ^{GF}

Selection of premium marinated olives 8.5

OSTRICHE ^{GF}

Natural oysters Half Doz 18.0 Peroni battered oysters Half dozen 20.0

Natural oysters Dozen 36.0 Peroni battered oysters Dozen 40.0

Shallot, chardonnay mignonette Lemon herb mayonnaise

PRIMI

ARANCINI

Black truffle, pinenuts, white mozzarella, Grana Padano, date mayo 16.0

FORMAGGIO DI CAPRA

Goat cheese rolled with pistachio and figs, baby beets, orange, honey and aged Balsamic 18.0

CAPELANTE ^{GF}

Pan seared Atlantic scallops, Granny Smith apple, crispy pancetta, red pepper and chilli gel 18.0

PARFAIT D'ANATRA

Duck liver parfait, Armagnac prunes, beetroot and red onion relish, fig and fennel sourdough 18.0

VONGOLE ^{GF}

NZ clams and cockles, spicy nduja, garlic, tomato, chilli, fresh herbs 24.0

STRACCIATELLE CON ZUCCHINE

Parmesan and herb crusted zucchini, pickled onion, mint, chimichurri, Massimo's stracciatella 18.0

PANCETTA DI MAIALE ^{GF}

Duck fat confit free range pork belly, Italian slaw, feijoa and Granny Smith apple relish, Balsamic and honey reduction, poppy seed crisp 20.0

INSALATE

RUCOLA ^{GF}

Rocket, pear, grana padano, white balsamic, olive oil 12.0

POMODORI

Heirloom tomatoes served warm with garlic, capers, shallots, basil, white anchovies, ciabatta 22.0

VERDE ^{GF}

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

PASTA

SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta 18.5 26.0

RIGATONI

Eggplant, tomato, capsicum, red onion, golden raisin, pine nuts, pangritata 18.5 26.5

GNOCCHI

Potato gnocchi, sage butter, butternut pumpkin, spinach, gorgonzola, walnuts 30.0

FETTUCCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 22.0 32.0

SPAGHETTI ALLA BOLOGNESE

Beef, pork and pancetta, red wine and tomato ragù, grana padano 18.5 26.0

*Gluten free pasta available on request

PESCE and CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato 38.0

AGNELLO ^{GF}

Chargrilled Te Mana lamb loin, Salvagno olives, green beans, peas, medjool dates, smoked garlic cream, cavolo nero 42.0

COSTATA DI MANZO ^{GF}

Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, cauliflower, spinach, almond, Armagnac prunes, Porcini mushroom and truffle cream cheese, port wine jus 42.0

FILETTO (220gm) ^{GF}

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 42.0

CONTORNI

VERDURE ^{GF}

Seasonal vegetables 12.0

POLENTA BIANCA ^{GF}

Crispy parmesan polenta, grana padano, truffle salt 12.0

PURÉ DI PATATE

Garlic, parmesan, potato mash 12.0

PATATE AL ROSMARINO ^{GF}

Roasted potatoes, garlic, rosemary 12.0

SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 15.0