
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 7.5

OLIVE ^{GF}

Selection of premium marinated olives 8.5

OYSTERS ^{GF}

Natural Half dozen 18.0 Peroni battered Half dozen 20.0

Natural Dozen 36.0 Peroni battered Dozen 40.0

Shallot, chardonnay mignonette Lemon myrtle, dill mayonnaise

PRIMI

ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 12.0

BRUSCHETTA

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

POLPETTE

Merguez spiced lamb, Jerusalem artichoke, smoked tomato, pangritata 16.0

BURRATA ^{GF}

Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil 19.9

ARANCINI

Gorgonzola dolce, mascarpone, parmesan, white mozzarella, pine nuts,
date mayonnaise 16.0

VITELLO TONNATO ^{GF}

Seared tuna, roast veal, crispy capers, tuna mayonnaise 24.5

CAPASANTE ^{GF}

Seared Atlantic scallops, duck fat confit purple potato, cauliflower, chorizo 20.0

CERVO

South Island wild venison, seared and rolled with leek ash, tamarillo, blackberries,
kawakawa cherve, butternut pumpkin and black sesame tuile 20.0

INSALATE

RUCOLA ^{GF}

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

MOZZARELLA CAPRESE ^{GF}

Buffalo mozzarella, tomato medley, aged balsamic, basil 20.5

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 18.0 25.5

SPAGHETTI BOLOGNESE

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

GNOCCHI

Potato gnocchi, sage butter, South Island walnuts, spinach, butternut pumpkin, gorgonzola 28.0

FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 19.5 28.0

PAPPARDELLE DI AGNELLO

Slow braised lamb in aromatic spices, saffron pappardelle, gremolata 29.0

*Gluten free pasta available on request

PESCE & CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato 36.9

AGNELLO ^{GF}

Pan roasted Taupo lamb rump, eggplant, tomato, celeriac gratin, port wine jus 39.9

FILETTO (220gm) ^{GF}

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 41.0

PREGO PIE

Garlic parmigiano mash, green pea crush, port wine jus 32.0

CONTORNI

VERDURE ^{GF}

Seasonal vegetables 9.9

PURÉ DI PATATE

Garlic, parmesan, potato mash 9.9

POLENTA BIANCA ^{GF}

Crispy parmesan white polenta, grana padano, truffle salt 9.9

PATATE AL ROSMARINO ^{GF}

Roasted potatoes, garlic, rosemary 9.9

SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 12.0