
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}

Mixed selection of premium marinated olives 8.5

SALUMI

Pistachio mortadella, pastrami, prosciutto de Parma, giardiniere veg,
spicy mustard, fig & fennel crostini 22.0

PRIMI

BRUSCHETTA

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

Funghi: Truffle, mixed mushroom, thyme, mascarpone 12.0

ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 14.0

ARANCINI

Beetroot, goat cheese risotto balls, white balsamic & orange reduction 12.0

MELANZANA ^{GF}

Spice roasted eggplant, pistachio, chilli & sesame crust, Meredith Dairy
goat cheese 16.0

COZZE ^{GF}

Green lipped mussels, smoked pancetta, garlic, tomato, basil 16.0

POLPETTE

Spiced lamb, ricotta salata, napoli sauce 14.0

GUANCIA DI MANZO ^{GF}

Cocoa braised beef cheek, celeriac puree, hazelnut 18.0

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

PANZANELLA

Tomato, basil, pickled shallots, confit garlic, capers, crispy ciabatta 14.5

PASTA

PENNE ALL'ARRABBIATA

Tomato, chilli, lemon, Reggiano 16.5 24.0

SPAGHETTI AGIOLI

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

GNOCCHI DI CAPRA

Slow braised wild goat ragu, potato gnocchi, mint & pistachio gremolata 28.0

TORTELLINI

Spinach & ricotta tortellini, pumpkin puree, toasted walnuts, crispy sage 28.0

CAVATELLI

Chicken, bacon, mushroom, sage, cream, grana padano 19.5 28.0

RISOTTO DI ZUCCA ^{GF}

Butternut pumpkin, gorgonzola, witloof, radicchio, sage, Reggiano 18.0 26.0

PESCE & CARNE

PESCE

Market fish, herb risotto 39.0

OSSO BUCCO

Slow braised veal shank, tomato, Kalamata olives, risotto alla Milanese, gremolata 38.0

MEZZO POLLO ^{GF}

Chargrilled free range half chicken, garlic parmesan mash, winter greens, sauce piquant 38.0

AGNELLO ^{GF}

Hawkes Bay lamb rump, smoked pancetta, chickpea & spiced pumpkin ragu 38.0

PANCETTA DI MAIALE ^{GF}

Confit free range pork belly, braised red cabbage, apple, pancetta, parsnip puree 38.0

FILETTO (220gm)

Chargrilled eye fillet, truffle porcini & potato gratin, gorgonzola dolce butter, port wine jus 40.0

CONTORNI

VERDURE ^{GF}

Seasonal vegetables 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 9.9

PURÉ DI PATATE ^{GF}

Garlic, parmesan, potato mash 9.9