
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, giardinere veg,
spicy mustard, fig & fennel crostini 22.0

PRIMI

BRUSCHETTA

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

Prosciutto: Truffle mascarpone, wild rocket 14.5

ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 14.0

CROCCHETTE

Herb & goat cheese croquettes, apple beetroot puree, soft herb salad, hazelnut 18.5

GAMBERI SUGO ^{GF}

Tiger prawns, garlic, cherry tomato, white wine, parsley, chilli 18.0

COZZE ^{GF}

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

POLPETTE

Free range pork & fennel meatballs w tomato ragu, pangritata 15.0

ORA KING SALMONE ^{GF}

Ora King salmon, ponzu vinaigrette, pickled fennel, anise creme fraiche 19.5

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

SPAGHETTI ALLA PUTTANESCA

Tomato, capers, Kalamata olives, anchovies 19.5 26.0

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

FETTUCCINE ALFREDO

Ham, mushrooms, cream, parmesan 19.5 26.0

PEA RISOTTO ^{GF}

Pea, pancetta, mint, pecorino Romano, mascarpone 19.5 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}

Pan roasted Hawkes Bay lamb rump, braised cavolo nero, celeriac puree 38.0

PETTO D'ANATRA ^{GF}

Crispy skin duck breast, puy lentil ragu, mushroom, wilted spinach, orange 39.5

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