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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

### SALUMI

Coppa stagionata, finocchiona, salami milano, giardiniera veg, spicy mustard, fig & fennel crostini 28.0

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## PRIMI

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### BRUSCHETTA

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

**Asparago:** Sauté asparagus, tarragon butter, pecorino romano 12.5

### ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 14.0

### SNAPPER CROCCHETTE

Snapper, fresh herbs & potato croquettes, orange saffron aioli 16.0

### GAMBERI SUGO <sup>GF</sup>

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

### COZZE <sup>GF</sup>

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

### POLPETTE

Australian Wagyu beef & pinenut meatballs, white mozzarella, napolitano sauce 16.0

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

Fresh NZ burrata, roasted spring vegetables, honey, thyme, hazelnut 20.0

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## INSALATE

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

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

### PANZANELLA

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

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## PASTA

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### SCIALATELLI ALLE VONGOLE

Cockles, clams, chilli, garlic, cherry tomatoes, Acqua Pazza 26.0

### SPAGHETTI AGIOLI

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

### GNOCCHI

Brown butter potato gnocchi, Clevedon Valley buffalo mozzarella, tomato, basil 28.0

### LINGUINE VERDURE

Pumpkin, tomato, red pepper, zucchini, broccoli, spinach, pinenuts, basil pesto 19.5 26.0

### FETTUCCINE ALFREDO

Ham, mushrooms, cream, parmesan 19.5 26.0

### RISOTTO CON ASPARAGI E PISELLI <sup>GF</sup>

Asparagus, peas, lemon, thyme, mascarpone, pecorino romano 19.5 26.0

\*Gluten free pasta available on request

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## PESCE & CARNE

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### PESCE

Market fish, herb risotto 39.0

### COSTATA DI MANZO

Chargrilled scotch fillet, porcini, truffle & gorgonzola potato, port wine jus 44.0

### MEZZO POLLO <sup>GF</sup>

Chargrilled free range half chicken, garlic parmesan mash, spring greens, jus gras 38.0

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

Chargrilled Hawkes Bay spiced lamb loin, poached tamarillo, confit potato, pea & mint puree 38.0

### 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 9.9

### PURÉ DI PATATE <sup>GF</sup>

Garlic, parmesan, potato mash 9.9