
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

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

BRUSCHETTA

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

ÕRA KING SALMONE ^{GF}

Malibu coconut rum cured Õra King salmon, green peas, spinach and coconut panacotta, pickled radish, candied coconut, beetroot and salmon caviar 18.0

POLPETTE

Merguez spiced lamb meat balls, smoked eggplant, tomato, pumpkin seeds 18.0

BURRATA ^{GF}

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

COSTOLETTA DE MANZO WAGYU ^{GF}

Wagyu beef short rib fillet, butternut pumpkin, coriander, parsley, chilli, pinenut 19.0

PARFAIT D'ANATRA

Duck liver parfait, Madeira port jelly, tamarillo and Granny Smith apple chutney, South Island pickled walnut, fig and fennel sourdough 18.0

CAPELANTE

Seared Atlantic scallops, duck fat potato, spring greens, spring onion, tomato and pinenut cr ma, crispy bacon 20.0

INSALATE

RUCOLA ^{GF}

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

MOZZARELLA CAPRESE ^{GF}

Buffalo mozzarella, tomato medley, aged balsamic, basil 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

SPAGHETTI DI PRIMAVERA

Spinach spaghetti, red capsicum, green spring veg, basil pesto, Grana Padano 28.0

FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 22.0 32.0

TAGLIATELLE

Tomato tagliatelle, prawn, garlic, tomato, spicy Nduja, wild rocket 31.0

*Gluten free pasta available on request

PESCE and CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

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

AGNELLO ^{GF}

Chargrilled Coastal Spring lamb loin, green peas, asparagus, snow peas, confit carrot, black garlic, beetroot, chève 42.0

CERVO ^{GF}

South Island wild venison loin, baby beetroot, confit leek, spinach, pea and blackberry 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 ^{GF}

Crispy parmesan polenta, grana padano, truffle salt 12.0

PATATE AL ROSMARINO ^{GF}

Roasted potatoes, garlic, rosemary 12.0

SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 15.0