
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

OLIVES ^{GF}

Selection of premium marinated olives 8.5

OSTRICHE ^{GF}

Natural oysters Half Doz 18.0 Peroni battered oysters Half dozen 20.0

Natural oysters Dozen 36.0 Peroni battered oysters Dozen 40.0

Shallot, chardonnay mignonette Lemon herb mayonnaise

PRIMI

BRUSCHETTA

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

ØRA KING SALMONE ^{GF}

Øra King salmon tartare, Granny Smith apple, pickled red onion, 5 year aged white balsamic, smoked crème fraiche, crispy capers, dill 18.0

CAPELANTE

Seared Atlantic scallops, black olive crumb, parsley butter, sauce Romesco 18.0

COSTOLETTO D'ANGELO ^{GF}

Hawke's Bay BBQ lamb ribs, pickled onion, carrot, spiced nuts and mint 20.0

PARFAIT D'ANATRA

Duck liver parfait, Armagnac prunes, beetroot and red onion relish, fig and fennel sourdough 18.0

BURRATA ^{GF}

Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil 22.0

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

RIGATONI

Eggplant, tomato, capsicum, red onion, golden raisin, pinenuts, pangritata 18.5 26.5

FETTUCCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 22.0 32.0

SPAGHETTI AL GRANCHIO

Spanner crab, squid ink spaghetti, heirloom tomatoes, garlic, capsicum, coriandar 34.0

SPAGHETTI ALLA BOLOGNESE

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

*Gluten free pasta available on request

PESCE and CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

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

AGNELLO ^{GF}

Te Mana lamb loin, spring veg, smoked goat Fromage Blanc, zucchini 42.0

COSTATA DI MANZO ^{GF}

Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, cauliflower, spinach, almond, Armagnac prunes, Porcini mushroom and truffle cream cheese, port wine 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 BIANCA ^{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