
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}

Selection of premium marinated olives 8.5

OYSTERS ^{GF}

Locally sourced fresh half shell oysters, shallot & chardonnay mignonette

Half dozen 22.5

Dozen 36.0

FORAGE BOARD

Seasonal selection of premium antipasti, serves 2-3

Waiter to advice today's selection 42.0

PRIMI

BRUSCHETTA

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

POLPETTE

Marlborough wild pork, fennel & sage meatballs, sauce Napolitano & panegriata 16.0

COZZE ^{GF}

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

ANATRA PARFAIT

Duck liver parfait, port wine jelly, poached fig, walnut, blue cheese, fennel crostini 18.0

SCALLOPS & CHORIZO ^{GF}

Pan seared Atlantic scallops, spicy chorizo, celeriac puree, duck fat confit potato, red pepper reduction 20.0

WAGYU CARPPACCIO

Japanese Zen Noh Wagyu grade A5, 8-10 marble, aged balsamic, reggiano & truffle salt 36.0

INSALATE

RUCOLA ^{GF}

Rocket, pear, grana padano, white balsamic, olive oil 11.5

PANZANELLA

Heirloom tomatoes, confit garlic, capers, basil, pickled shallots & crispy ciabatta 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

PASTA

SPAGHETTI AGIOLI

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

LINGUINE VERDURE

Pumpkin, tomato, red pepper, zucchini, broccoli, spinach, pinenuts, basil pesto 18.5 26.0

SPAGHETTI BOLOGNESE

Beef, pork & pancetta, red wine & tomato ragu, grana padano 18.5 26.0

CAVATELLI

Chicken, mushroom, bacon, sage and cream 19.5 28.0

LINGUINE CON GAMBERI

Prawn, spicy nduja, garlic, heirloom tomatoes & wild rocket 28.0

RISOTTO ALLA BARBABIETOLE

Beetroot, Meredith Dairy goat cheese, orange zest & pistachio 19.0 26.9

*Gluten free pasta available on request

PESCE & CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

Chicken scaloppini, prosciutto, smoked mozzarella, lemon sage cream, garlic roast potato 36.9

MAIALE ^{GF}

Snake River Farms chargrilled Berkshire Kurobuta boneless pork chop, butternut pumpkin puree, stone fruits, watercress 38.0

AGNELLO ^{GF}

Chargrilled Coastal Spring Lamb rack, black garlic, roast baby leek and carrots, pistachio & mint pesto 39.0

CERVO ^{GF}

Pan seared venison bistro fillet, ricotta sage gnocchi, baby beets, blackberry jus 39.0

FILETTO (220gm) ^{GF}

Chargrilled eye fillet, potato thyme gratin, café de Paris 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 12.0