
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 oysters, shallot and chardonnay mignonette

Natural Half dozen 18.0

Natural Dozen 36.0

PRIMI

BRUSCHETTA

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

POLPETTE

Australian wagyu meat ball, smoked tomato passata, pinenuts, salsa verde 16.0

BURRATA ^{GF}

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

CARPACCIO ^{GF}

Angus beef, crispy caper, wild rocket, parmigiana reggiano, aged balsamic 20.0

CAPASANTE ^{GF}

Atlantic scallops, cauliflower puree, pickled cauliflower, golden raisin, crispy pancetta, parsley oil 22.0

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

PASTA

SPAGHETTI AGIOLI

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

VONGOLE

Squid ink spaghetti, NZ cockles & clams, heirloom tomatoes, garlic 28.0

FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 19.5 28.0

GNOCCHI

Slow braised spiced wild goat, gnocchi di burro bruciato, pistachio & mint gremolata 28.0

RISOTTO CON ASPARAGI E PISELLI ^{GF}

Asparagus, peas, lemon, thyme, mascarpone 18.5 26.0

*Gluten free pasta available on request

PESCE & CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato 36.9

AGNELLO ^{GF}

Coastal spring lamb rack, chargrilled eggplant, smoked Clevedon Valley buffalo curd, pomegranate, black garlic 40.0

CERVO ^{GF}

Pan seared South Island Red Deer fillet, confit potatoes, baby beets, 70% Valrhona chocolate & pinot noir jus 42.0

COSTATA DI MANZO

150 days grain fed chargrilled scotch fillet, parsnip & horseradish puree, braised friarielli, caramelized onion, port wine jus 40.0

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