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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

### OYSTERS <sup>GF</sup>

Locally sourced fresh oysters, shallot and chardonnay mignonette

Natural Half dozen 18.0

Natural Dozen 36.0

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## PRIMI

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### 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 <sup>GF</sup>

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

### CARPACCIO <sup>GF</sup>

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

### ÕRA KING SALMON <sup>GF</sup>

Beetroot & gin cured Õra King salmon, cucumber, mandarin infused olive oil, smoked buffalo curd & beetroot terrine, 6 year aged white balsamic 23.0

### GUANCIALE <sup>GF</sup>

Crispy Spanish pork cheek, pomegranate, lemon myrtle, Granny Smith apple, Cipollini onion, fennel, micro herbs 18.0

### CAPASANTE <sup>GF</sup>

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

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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

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## PASTA

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### SPAGHETTI AGIOLI

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

### SPAGHETTI AL GRANCHIO

Spanner crab, squid ink spaghetti, heirloom tomatoes, garlic, zucchini, parsley 31.0

### FETTUCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 19.5 28.0

### ORECCHIETTE BAGNA CAUDA

Broccoli, spinach, tomato, anchovy bagna cauda, pecorino romano 18.5 26.0

### RISOTTO ALLA BARBABIETOLE

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

\*Gluten free pasta available on request

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## PESCE & CARNE

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### 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

Chargrilled coastal spring lamb loin, beetroot, zucchini flower, goat cherve, pinenut crumb 43.0

### CERVO <sup>GF</sup>

Pan seared South Island Red Deer fillet, celeriac, baby carrots, crispy kale, blackberry jus 42.0

### FILETTO (220gm) <sup>GF</sup>

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 40.0

### COSTATA DI MANZO <sup>GF</sup>

Chargrilled grain fed Australian scotch fillet, Jersey bennie potato, truffle, porcini, mascarpone & chive butter, pepper dew, pickled red onion, watercress, aged balsamic 44.0

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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 12.0