



- Aperitivi -

Selection homemade marinated olives / 8

Garlic pizza bread / 15

Fresh oysters with chardonnay vinaigrette / market price

Bruschetta / buffalo mozzarella, vine tomato, basil, virgin olive oil / 16

- Piccolo -

Pulled pork croquette, horseradish aioli, rocket salad / 18

Antipasto platter (cured meats & pickles) / 40

Salt and pepper calamari with rocket & lemon aioli / 25

Smoked ham hock, vegetables, pasta soup with sourdough / 18

Seared scallops, cauliflower puree, dried prosciutto / 28

Chicken liver parfait, pear, caramelised walnut salad, fried ciabatta / 22

Seared tuna on pickled cucumber, button mushroom, coriander salad in soya, sesame seed dressing / 28

King prawns in sichuan spice & chilli flakes, lemon aioli & rocket salad / 32

- Insalata -

Cesar salad, cos lettuce, crispy bacon, poached egg, ciabatta croutons with anchovy dressing / 22

Add chicken or prawns / 6

Grilled octopus salad, swiss chard, green olives, potato gnocchi, smoked paprika / 26

Grilled stonefruit, prosciutto, buffalo mozzarella, radicchio, rocket pinenuts / 22

Twice cooked pork belly, mixed leaves, citrus caramel, coriander, sesame, chilli / 34

- Primi -

Market fish / on a prawn spinach fresh herb risotto / 39

Chicken saltimbocca / mozzarella, prosciutto, creamy mash with, sage, lemon cream sauce / 38

Pork schnitzel / with cabbage, prosciutto insalata with red wine vinaigrette dressing / 38

Seared salmon / poached prawns, mussels, scallops, potato tumeric basil broth / 39

Lamb / rack with herb crust mint yoghurt salsa verde with smashed peas & broccoli / 40

Confit of duck / with beetroot & goats curd risotto / 42

Slow braised oxtail / on truffle polenta (mushroom ragout) / 38

Eye fillet (250gm) / wrapped in bacon, beer batter fries, choice of sauces / 42

(bernaise, mushroom, or green peppercorn)

- Sharing Platter -

Seafood platter, prawns, cockles, mussels, tuna, white fish, salmon,

oysters, calamari with condiments / market price

- Pizza -

	Meter	12 Inch
Marinara / tomato, oregano, garlic, evo (vegan)	38	20
Prosciutto / prosciutto, tomato, mushrooms, parmesan, rocket, truffle	65	26
Contadina / courgettes, pumpkin, caramelised onion, gorgonzola, walnuts,crispy sage	70	26
Margherita / garlic, basil, olive oil, tomato, fiori di latte, buffalo mozzarella	70	26
Bambini / champagne ham, sweet pineapple, fiori di latte	70	26
J-Lo / hot salami, sweet onion, chilli, garlic oil, fiori di latte	70	26
Quattro Stagioni / shaved ham, button mushrooms, olives, artichokes, fiori di latte, tomato	70	26
Panna e Funghi / cream shaved ham mozzarella button mushrooms	70	26
Pollo / smoked chicken, brie, bacon, sweet chilli & mascarpone sauce, mozzarella, tomato sugo	70	26
Meat Lovers / salami, spicy sausage, ham, meatballs, chicken, oregano, tomato, mozzarella	70	26
Mari e Monti / chicken, pork, prawns, tomato & mozzarella	70	26
Gamberoni / prawns, barbecue chorizo, chilli, caramelized onion, tomato, mozzarella	70	26
Calzone / folded pizza, salami, tomato, mozzarella, mushrooms	70	26
Pescatore / calamari, prawns, cured salmon, mussels, clams, fish, tomato, mozzarella, basil	70	26

- Pasta -

Prawn risotto with chilli, soft herb, tomato & mascarpone, dried shallots / 28

Potato gnocchi with lamb ragout, sage, pecorino romano, orange zest / 26

Seafood linguine, scallops with mussels, salmon, cockles, prawns, roast vine tomato sauce / 35

Pappardelle of confit of duck, thyme, swiss brown mushroom ragout / 30

Spaghetti carbonara with bacon egg parmesan cracked pepper / 29

Beef lasagne with tomato sugo parmigiano reggiano, bechamel, basil / 27

Cannelloni filled with pumpkin, spinach, goats fetta with bechamel & vine tomato sauce / 27

Linguine vongole with clams, garlic, chilli, parsley, fennel, lemon / 28

Pollo fettuccine with chicken, mushrooms, sun dried tomato, cream, parmesan / 28

Braised Beef Spaghetti Bolognese / 27

- Contorni -

Patatine fritte / potato chips, parmesan, truffe oil / 10

Rucola / rocket, pear, parmesan, extra virgin olive oil / 12

Verdure / seasonal vegetables with dried shallots & miso butter / 12

Grated cabbage, parsley, parmesan salad cabernet sauvignon vinaigrette & virgin olive oil dressing / 12

Pure di patate / crème mashed potato / 12

- Desserts -

Tiramisu with caramel snap & chocolate wafer / 16

Fried traditional sicilian cannoli, filled with lemon pistachio, berries, chocolate cream mascarpone / 16

Chocolate amaretto terrine, amaretto crumbs & chocolate ice cream / 16

Affogato vanilla gelato espresso, choice of your liquor / 14

Crème brûlée / 16

Mille-feuille of strawberry mousse fresh strawberries, strawberry coulis / 16

Gelati / mixed gelato & sorbet / 14

Formaggi / a selection of New Zealand & international cheeses / 36

*Dishes may contain allergens. If you have any special dietary requirements please let your server know.