



## SMALL

GARLIC BREAD (v)	10
ADD cheese	2
HUMMUS DIP	11
qukes, breakfast radish, flatbread (vg)	
MT ZERO OLIVES (gf, vg)	9
TARTARE	16
beef, egg, cassava, shallots	
CROQUETTES	13
smoked cheddar, corn, cauliflower, chipotle mayo (v)	
SWORDFISH CRUDO	19
piquillo peppers, mayo, shallots	
POLENTA FRIES	14
grana, truffle mayo, thyme	

## PASTA & RISOTTO

DUCK RIGATONI	31
cream, grana, pangrattato	
PRAWN & CLAM LINGUINI	32
cherry tomatoes, pine nuts, chilli, garlic	
ROASTED CAULIFLOWER & PECORINO RISOTTO	28
truffle, mascarpone, leek (v, gf)	
ADD chicken	5
ADD duck	6

## CHARCUTERIE

CHARCUTERIE BOARD	35
chef's selection with pickles, fennel grissini, mustard	
PORK AND FENNEL TERRINE	16
cauliflower piccalilli	
CHICKEN LIVER PARFAIT	15
quince, cornichons	
WAGYU BEEF PASTRAMI (40g)	11
Dijon, pickled cucumber	
PROSCIUTTO DI PARMA (40g)	13
(16 mth) pickles, charred shallots	
SALCHICHÓN (40g)	13
horseradish, shallot, sourdough	

## MEAT & FISH

250g SCOTCH FILLET MBS 2+	44
potato, watercress, miso butter (gf) served medium rare	
SALT BUSH LAMB RUMP	34
kumara, grains, raisins	
PAN ROASTED CHICKEN BREAST	32
cabbage, mushrooms, sage	
CONE BAY BARRAMUNDI	31
cauliflower, pomegranate, lentils, leek (gf)	

(v) vegetarian (gf) gluten friendly  
(vg) vegan

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

## PIZZA

MARGHERITA	20
tomato base, mozzarella, basil (v)	
CAPRICCIOSA	23
tomato base, mozzarella, ham, olives, mushroom	
MELANZANA	22
eggplant, mozzarella, tomato, basil, balsamic (v)	
DIAVOLA	24
tomato base, mozzarella, spicy salami, 'Nduja, olives, chilli	
SALSICCIA	23
mozzarella, pork sausage, Italian broccoli, grana	
GAMBERETTO	24
prawns, salsa rosa, tomato, roquette	
gluten friendly	3.5
vegan cheese	2.5
ADD basil, olives, rocket,	each 2
pineapple, anchovies	
ADD salami, zucchini,	each 3
cherry tomatoes, mushrooms, Italian broccoli, eggplant, pork sausage, 'Nduja	
ADD prosciutto, prawns,	each 5
free range ham	

**PLEASE ASK OUR STAFF  
FOR DAILY SPECIALS**

**UNFORTUNATELY WE  
CANNOT SPLIT BILLS**

## SIDES

CHIPS	9
with mustard mayo (v)	
CABBAGE SLAW	11
fennel, grana, shallot dressing (v, gf)	
BEETROOT	14
goat's curd, walnut, dill (v, gf)	
ROQUETTE	11
apple, parmesan (v, gf)	
GREEN BEANS	13
smoked almonds, brown butter (v, gf)	
POTATOES	11
rosemary, sea salt (v, vg)	

## DESSERT

BERGAMOT	15
white chocolate, meringue, nut tart	
BLACKBERRY	15
panna cotta, blueberry, almond (gf)	
CHOCOLATE ORANGE	15
caramel, walnut, mandarin (gf)	
AFFOGATO	15
espresso, ice cream, choice of Baileys, Cointreau, Frangelico, Kahlua	

## CHEESE

today's best cheese selection  
with lavosh, baguette

1 cheese	15
2 cheeses	22
3 cheeses	29

**KID'S MENU AVAILABLE**  
(under 12 years only)