



SMALL

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| 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

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| 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 |

KID'S MENU AVAILABLE
(under 12 years only)

CHARCUTERIE

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| 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 | |

MEAT & FISH

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| 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 |
| carrot, potato, sage | |
| CONE BAY BARRAMUNDI | 31 |
| peas, fennel, puy lentils (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

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| 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 |
| ADD basil, olives, rocket, pineapple, anchovies | each 2 |
| ADD salami, zucchini, cherry tomatoes, mushrooms, Italian broccoli, eggplant, pork sausage, nduja | each 3 |
| ADD prosciutto, prawns, free range ham | each 5 |

**PLEASE ASK OUR STAFF
FOR DAILY SPECIALS**

**UNFORTUNATELY WE
CANNOT SPLIT BILLS**

SIDES

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| CHIPS | 9 |
| with mustard mayo (v) | |
| CABBAGE SLAW | 11 |
| fennel, grana, shallot dressing (v, gf) | |
| HEIRLOOM CARROTS | 14 |
| stracciatella, hazelnuts, honey (v, gf) | |
| ROQUETTE | 11 |
| apple, parmesan (v, gf) | |
| GREEN BEANS | 13 |
| smoked almonds, brown butter (v, gf) | |
| POTATOES | 11 |
| rosemary, sea salt (v) | |

DESSERT

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| RHUBARB | 15 |
| almond tart, custard, meringue | |
| PABANA | 15 |
| panna cotta, mango, 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

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| 1 cheese | 15 |
| 2 cheeses | 22 |
| 3 cheeses | 29 |