



Appetisers/Tapas

Warmed house marinated **olives**, chilli, citrus, cumin \$7
Two porcini mushroom **arancini**, caper salsa verde \$8
Tapas szechuan pepper **calamari**, orange, chilli, turmeric aioli \$12
Charcuterie plate, prosciutto, pancetta, hot salami \$15
Grilled halloumi, smoky black bean and capsicum on **bruschetta** \$10
Warmed **bread and dips** \$12

Antipasti platter (all of the above) \$52

Entrée

Confit Duck, bittersweet orange, pear, watercress, portabello mushroom
\$16

Homemade smoked trevally **ravioli**, cauliflower puree, dried pancetta, peas, fennel tips
\$18

Gnocchi alla gorgonzola, porcini, portobello, toasted walnuts, rocket
Entrée \$16 Main \$24

Maple glazed **pork belly**, crackling, butternut puree, black pudding, apple bacon compote, jus
\$17.50

Chargrilled **black tiger prawns**, daikon, charred pineapple, turmeric aioli, spring onion salsa
\$19.50

Main course

Market **fish of the day** with green lip mussels, fennel, apple and fresh pancetta sauce
\$34

Lamb backstrap, ragu stuffed onion, green olive tapenade, crispy polenta cake, whipped feta,
sumac
\$36

Free range **chicken roulade** wrapped in bacon, chestnut, garlic, leek, crispy pressed potato
\$32

200g **eye fillet**, confit potato chips, green lentil, bacon, crispy kale, truffle cream, jus
\$38

Wild **Fiordland venison**, parsnip, pistachio dukkah, cacao nib, chinese cabbage, blackberry in
juniper syrup
\$39

BBQ spiced **pork ribs**, fennel and turmeric slaw, kumara fries
\$32

Creamy leek **risotto**, goats cheese mousse, confit beetroot, pine nuts
\$26



Pizza

Il piccante, hot salami, mushroom, kalamata olive \$22

Quattro formaggi, blue cheese, mozzarella, parmesan, brie \$25

Prosciutto crudo, parma ham, rocket and parmesan salad \$23

Dessert

Mango mousse, pistachio, chilli, rum, mint, cardamom biscotti
\$14

Dark chocolate torte on peanut crumb, orange maple liqueur, mascarpone chantilly
\$15

Earl grey **panna cotta**, caramelised orange, shortbread, vanilla ice cream
\$13

Rhubarb and cherry **crumble**, almond, cinnamon meringue, white chocolate gelato
\$14

Affogato, amaretti, vanilla ice cream, espresso, liqueur shot
\$15

Local **cheeseboard**, matching pickles, homemade biscuits, oven dried grapes
\$25