
APERITIVI

PANE DI LIEVITO MADRE

Hand crafted artisan sourdough, river estate E.V.O, Modena aged balsamic, sea salt whipped butter 18.0

PIZZA ALL' AGLIO

Confit garlic pizza bread, aioli 18.0

OLIVE MISTE

Scorched Sicilian style mixed olives 14.0

CHEESEBOARD SELECTION

A selection of three cheeses, accompanied by truffle honeycomb, quince paste, breads, crackers, lavosh and crostini 40.0

PRIMI

ARANCINI

Black truffle, pine nuts, white mozzarella, grana padano, date mayonnaise 26.0

VITELLO TONNATO

Seared tuna, roast rose veal, crispy fried capers, tuna mayonnaise, basil oil 32.0

CALAMARI FRITTI

Fried calamari, aioli, rocket, lemon 29.0

CAPRESE SALAD

Clevedon Valley buffalo mozzarella, heirloom tomato, basil, Modena aged balsamic, river estate E.V.O, grilled bruschetta 32.0

FEGATINI DI POLLO

Chicken liver parfait, grilled sourdough, pickled mustard seed and shishito peppers 32.0

CRUDO

Market fish, green chilli, coriander, orange and lime juice, Colonna lemon olive oil dressing, green chilli, salted lemon salsa 32.0

CAESAR

Romaine cos lettuce, garlic anchovy caesar dressing, egg, croutons, parmigiano reggiano, bacon lardons 32.0

CONTORNI

VERDURE

Daily seasonal vegetable ensemble 22.0

POLENTA

Crispy fried, truffle salted parmesan polenta, grana padano 22.0

PATATE AL ROSMARINO

Cubed roasted potatoes, rosemary and garlic 22.0

PASTA

SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, italian parsley, feta 26.0 34.0

LINGUINE ALLA MARINARA

Prawns, mussels, cockles, seared rare tuna, white wine, chilli, garlic, parsley 46.0

SPAGHETTI ALLA BOLOGNESE

Beef, pork and pancetta, red wine and tomato ragù, grana padano 28.0 38.0

FETTUCCINE ALFREDO

Chicken, bacon, mushroom, sage, cream 28.0 40.0

RISOTTO ALL'ANATRA

Roast duck, mushroom medley, aged balsamic, grana padano 30.0 42.0

FRICELLI CON SALSICCIA AL FINOCCHIO

Pork & fennel sausage, dry vermouth, roasted fennel, mustard crumbs,
balsamic roasted cherry tomato 40.0

*Gluten free penne pasta available on request

PESCE and CARNE

PESCE

Market fish, herb risotto 48.0

SALTIMBOCCA DI POLLO

Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary
garlic cubed potatoes 46.5

AGNELLO

Coastal Hawkes Bay cap on lamb loin, roasted sweet potato, sheep milk labneh,
pickled blueberries, lamb jus 52.0

FILETTO

Chargrilled prime beef eye fillet steak, chicken liver parfait, potato au gratin,
port wine jus 55.0

SURF AND TURF

Chargrilled prime beef eye fillet, prawns, crispy fried polenta, sauce béarnaise 65.0

ZUPPA DI PESCE

Classic Italian seafood, pernod, tomato broth with mussels, cockles, prawns,
fresh fish, dill, grilled bruschetta 40.0

INSALATE

RUCOLA

Rocket, pear, grana padano, white balsamic, river estate evo 18.0

INSALATA

Crunchita lettuce, merlot mustard vinaigrette, toasted hazelnuts 18.0

DOLCI

DOLCE DI DATTERI

Sticky date pudding, hot caramel sauce, ginger ice cream, walnut crumble 18.0
(paired with De Bortoli Noble One Botrytised Semillon 2022 – 18.0 glass)

TORTA DI FORMAGGIO

New York Baked cheesecake (lemon, orange) raspberry coulis, whipped cream 18.0
(paired with Lemon Delicious - \$25)

TIRAMISÙ

Classic Italian layered dessert, espresso and marsala soaked savoiardi biscuit,
whipped egg and mascarpone cream, valrhona cocoa 18.0
(paired with Valdespino El Canado Pedro Ximenez Sherry – 13.5 glass)

CRÈME BRÛLÉE

Vanilla bean crème brulee pine nut amaretti cookies 18.0
(paired with Sichel Sauternes 2022 – 17.5 glass)

VINI DOLCI

MALVASIA Terre Siciliane IGT (Sicily/Italy)	12.0	95
DE BORTOLI 'NOBLE ONE' Botrytised Semillon 2022 (Riverina/Australia)	18.0	85
SICHEL Sauternes 2022 (Bordeaux/France)	17.5	80
CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria/Australia)	15.5	69
PIGEADE Muscat Beaumes de Venise 2023 (Rhone/France)	17.0	75
VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez/Spain)	13.5	
TAYLORS 10 year Tawny Port	14.5	150
CHURCHILLS 20 year Tawny Port	31.0	250