

All Day Menu

Our menu items and prices are subject to change due to seasonal availability. This is a sample menu only.

PRIMA PIATTI

Starters

TOMATO BRUSCHETTA (V)	14.50
Grilled ciabatta bread, rubbed with garlic and topped with a salsa of vine ripened tomato, red onion and fresh basil. Drizzled with EV olive oil and aged balsamic.	
FOUR PESTO FOCACCIA BRUSCHETTA (V)	13.00
Brushed with EV olive oil and garlic, grilled and served with four seasonal pestos. Four pieces.	
WOODFIRED GARLIC FLATBREAD (V)	12.00
Garlic, rosemary, sea salt, parmesan.	
WOODFIRED PESTO FLATBREAD (V)	13.50
Basil pesto, fresh chilli, parmesan.	
WOODFIRED ONION & FETA FLATBREAD (V)	13.50
Caramelised onion, feta.	
WOODFIRED TOMATO FLATBREAD (V)	13.50
Tomato, olive, oregano, parmesan.	
OLIVE MARINATE (V)	10.00
Selection of olives marinated with fennel, orange, rosemary and garlic. Served warmed.	
ZUPPA DI PESCE	14.50
Seafood chowder made with a selection of seafoods, smoked fish, garlic croutons. Served with warmed ciabatta.	
RAVIOLONI FRITTI	12.00 (Entree) 22.00 (Main)
Crispy fried ravioli stuffed with three cheeses. Sprinkled with parmesan and served with spicy arrabbiata sauce.	
COSTOLETTE D'AGNELLO	14.00
Lamb ribs marinated in lemon and rosemary with housemade smokey bourbon molasses sauce.	
CHICKEN LIVER AND BRANDY PARFAIT	15.50
Topped with port wine jelly. Served with balsamic, fig jam and crostini.	
CALAMARI	19.50
Sustainable squid coated in crispy sea salt, cracked black pepper and chilli spice mix. Served with rocket and smoked garlic aioli.	

INSALATE

Salads

ADD A SKEWER TO ANY SALAD

+7.00

Add a chicken, lamb or smoked salmon skewer to any salad.

CAESAR SALAD

19.50

Our version of this classic. Romaine lettuce, grilled pancetta, sundried tomatoes, anchovies, parmesan, soft poached egg, red onion, garlic croutons, anchovy dressing.

MEDITERRANEAN SALAD (V)

19.50

Root vegetable crisps, balsamic roasted cherry tomatoes, artichokes, red peppers, eggplant, rosemary roasted pecans, feta cheese, olives. Tossed with mixed greens.

INSALATA PAESANA

21.50

Warm m?nuka smoked tomatoes, blue cheese, roasted kumara, smokey bacon, avocado, mixed salad greens, walnut and raspberry vinaigrette.

PANZANELLA SALAD (V)

18.00

Entree size Tuscan tomato and bread salad. Tomato, onion, basil, ciabatta, cucumber, pepper, EV olive oil, balsamic.

I CONTORNI

For the table

GOLDEN FRIES (V)

9.50

Smoked garlic aioli.

ROCKET SALAD (V)

11.00

Blue cheese, honey roasted pear, walnuts.

TRUFFLE FRIES (V)

11.00

Parmesan, truffle oil, smoked garlic aioli.

SEASONAL GREENS (V)

10.00

Garlic, toasted almond, lemon.

POLENTA FRIES (V)

10.00

Parmesan, rosemary, blue cheese sauce.

PASTA

Gluten free pasta available at an extra 2.00 per serve

FETTUCCHINE APOLLO

24.50

Smoked chicken, bacon, onions and mushrooms with a touch of chilli. Cream or tomato and herb napoletana sauce.

RIGATONI ZUCCA ARROSTITA E POLLO AFFUMICATO

24.50

Roast pumpkin, smoked chicken, spinach, tube pasta, roast garlic cream sauce, sundried tomato pesto.

POLPETTINE DI CERVO

23.50

Spaghetti with spiced venison meatballs. Red wine, basil, garlic and tomato

sauce.

LASAGNE AL FORNO**24.50**

Herbed low-fat ground beef and pork with tomato, onions, garlic and vegetables. Béchamel, parmesan, tomato and herb napoletana sauce, housemade basil pesto.

CANNELLONI (V)**23.50**

Spinach, mushroom and ricotta filled cannelloni, tomato and basil sauce, sundried tomato pesto.

PENNE BASILICATA**25.50**

Penne pasta, pan seared Canterbury lamb fillet, m?nuka smoked tomatoes, feta, spinach, sweet chilli and sundried tomato infused olive oil, parmesan.

LINGUINE MARINARA**24.50**

A selection of premium local seafood with coriander and linguine. Lemon infused EV olive oil *or* tomato and herb napoletana sauce.

RIGATONI CARDINALE**24.50**

Chicken breast, sundried tomatoes, spring onions, tube pasta, fresh Italian parsley, sundried tomato pesto. Traditional cream *or* tomato and herb napoletana sauce.

PESTO LINGUINE (V)**19.50**

Linguine tossed with a pesto of fresh basil, pinenuts, garlic and parmesan in a light cream sauce.

Add chicken breast **+5.00**

PIZZA

All our pizzas are hand stretched and made traditional style on a thin crispy base, plate size (30cm/12 in) and cooked in our wood fired oven. Gluten free base available at an extra \$2.00 per pizza. Additional toppings \$2.00 each. For half and half pizza, please add \$2.00

MARGHERITA (V)**22.50**

Traditional. Napoli-style tomato sauce, Wairiri buffalo mozzarella, fresh basil.

PORCINO (V)**23.50**

Portobello, porcini and button mushrooms, taleggio, mozzarella, truffle oil.

SAN MARCO**23.50**

M?nuka smoked speck bacon, garlic cloves, sliced vine ripened tomatoes, fresh basil, black olives, bocconcini cheese, fresh chilli.

MOLTO CARNE**24.50**

Italian sausages, salami, Italian style bacon, tomatoes, mushrooms, black olives.

CAPRA**24.50**

Sopressa salami, smoked mushrooms, cherry tomatoes, onion jam, goats cheese, baby spinach on a garlic parmesan base.

GENOVESE**24.50**

Basil pesto, wood fire roasted chicken, pumpkin, pinenuts, brie, red onion, spinach.

DIAVOLA 23.50
Hot sopressa salami, cherry tomatoes, fresh chilli, buffalo mozzarella, fresh basil.

PEPPERONI 23.50
Tomato, Italian pepperoni, onions, capsicum and mushrooms.

PICCANTE 24.50
Wood fire roasted chicken, caramelised onion, spinach, mushroom, pinenuts, EV olive oil, shaved parmesan.

AL SALMONE 24.50
Cold smoked salmon, tomato, red onion, cream cheese, capers, dill.

SECONDI

Mains

POLLO 21.00
Hazelnut crumbed chicken fillet on a salad of spiced beetroot, orange, halloumi and mixed greens with a honey balsamic dressing.

LAMB PIADINA 21.50
Italian flatbread topped with sundried tomato pesto, feta, herb marinated lamb, rocket, minted yoghurt dressing. Served with hand cut kumara fries.

PESCE DEL GIORNO MARKET PRICE
Today's fish of the day. Wait staff will advise.

CANTERBURY ANGUS RIBEYE 43.00
300g, grass fed, aged 21 days. Served with hand cut chips, caramelised onion confit, chargrilled tomato, garlic mustard butter, brandy green peppercorn sauce.

MELANZANE PARMIGIANA (V) 26.50
Grilled eggplant layered with tomato, Wairiri buffalo mozzarella, fresh basil and oven baked.

PULLED PORK SANDWICH 22.50
Twice cooked open range pork belly on toasted ciabatta. Italian slaw, apple chutney, cucumber, smokey bourbon molasses sauce, lemon aioli, fries.

OPEN ANGUS STEAK SANDWICH 22.50
Wakanui aged rump steak on toasted ciabatta. Salad greens, portobello mushrooms, onion jam, house tomato chutney, fries. Add bacon **+5.00** Add an egg **+3.00**