

ITALIAN WINTER MENU

ADDITIONAL

Oysters, natural or battered - \$6 each

Polenta frita - *Polenta chips, whipped gorgonzola, blue borage honey & rosemary* (6) \$14

Gnocchi fritto - *Fried puffs of dough, served with whipped stracciatella & bresaola* (4) \$18

ENTRÉE

PLEASE SELECT ONE

Grilled octopus & charred fennel salad
citrus & confit fennel dressing with smoked celeriac

or

Soft poached egg, potato & black truffle crema
sautéed mushrooms, hazelnut & grilled sourdough

MAIN COURSE

PLEASE SELECT ONE

Slow cooked duck leg, chestnut & potato gnocchi
with brown butter sauce, mushrooms & aged balsamic

or

Pan fried local fish with a winter caponata
stuffed calamari, with a tomato & shellfish broth

Add: Hand cut pappardelle, black truffle & butter sauce +15

DESSERT

PLEASE SELECT ONE

Tiramisu

or

Poached pear in spiced red wine with mascarpone & amaretti biscuit crumble

3 Courses - 65pp

OUR SHARED MENU

Oysters, natural or battered - \$6 each

Paau & snapper sausage rolls, tartare sauce (4) \$18

BITES

Venison tartare, tarragon emulsion, fried anchovy & potato chip

Craggy Range Dairy pecorino & potato fritter & black garlic emulsion

Beef cheek croquette, tarragon

2020 VILAURO 'BLANC DE BLANC' - MARLBOROUGH - 125^{ML}

ENTREE

Raw local fish with lovage pickle, celery, green apple & fresh horseradish

2024 SAUVIGNON BLANC - TE MUNA RD VINEYARD - MARTINBOROUGH - 75^{ML}

Roasted Hōhepa halloumi, burnt honey dressing, pine nut & beetroot

2024 CHARDONNAY - KIDNAPPERS - HAWKES BAY - 75^{ML}

MAIN COURSE

Served with roasted garden vegetables

Buffalo curd agnolotti, black truffle butter & pumpkin

Roasted Matangi lamb shoulder, sauteed garden greens, harissa, almond cream & parmesan

2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 75^{ML}

2017 'AROHA' PINOT NOIR - TE MUNA RD VINEYARD - 75^{ML}

TO FINISH

Lime posset, yoghurt soft serve, rhubarb & almond crumble

2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60^{ML}

Our Shared Menu - 95pp

Wine to match + 95pp