

Fresh, Simple & Light Weekend

Cranberry & Brazil Muesli w Poached Pears & Zany Yoghurt	(v) 10
Milk Rice Pudding w Baked Rhubarb & Cinnamon	(v) 13
Bruschetta w Smoked Salmon, Horseradish Cream & Lemon	15
Bruschetta w 3 Mixed Mushrooms, Garlic, Chilli & Parsley	(v) 14
Buttermilk Hotcakes w Tamarillos, Mascarpone & Maple Syrup	(v) 18
Chilli Scrambled Eggs, Bacon & Rocket	(gf) 16
Poached Eggs, Braised Lentils, Buttery Spinach & Grilled Ciabatta	(v) 17
Grilled Scotch Steak w Fried Eggs, Mustard & Bread	19
EXTRA EXTRA	
BUILD YOUR OWN BREAKFAST	
Two Eggs (Scrambled, Fried or Poached) w Toast	(v) 9
Add Roasted Field Mushrooms, Hot Buttery Spinach, Braised Lentils, Free Roaming Bacon, Island Bay Black Pudding or Island Bay Spicy Pork and Fennel Sausage	5 each
Bubble & Squeak w Bacon & Poached Eggs	(gf) 18
Beef, Pork & Rosemary Meatballs w Gorgonzola Sauce & Bread	18
Leek, Thyme & Melted Swiss Frittata	(gf/v) 17
Panfried Haloumi w Roasted Cauliflower, Currant & Pinenut Salad, Lemon & Bread	(v) 18
Roast Butternut Pumpkin & Calvo Nero Ribollita w Chilli & Baked Ricotta	(v) 16
Fresh Rigatoni w Rich Beef Ragu & Grana Padano	17
Fresh Ravioli w Pumpkin, Ricotta & Amaretti w Sage Butter	(v) 17
Chicken Schnitzel w Celeriac & Cabbage Remoulade	19
Fresh Fish w Shaved Fennel, Cucumber, Feta, Pinenut & Fresh Herbs	(gf) 19
Slow Cooked Beef Cheek, Kale & Cauliflower Puree	20
Butterhead Leaf Mixed Leaf Salad	(v/gf) 6.5

Gluten Free Toast Available on Request
Vegetarian (v) Gluten Free (gf)
We use Zany Zeus Organic Milk, Yoghurt, Feta & Haloumi.
Free Range Chickens & Eggs in Our Cooking

DINNER MENU

TO START

Aperol Spritz	14
Cynar & Prosecco	14
Lillet	9
Punt e Mes & Soda	11
Americano	12

TO EAT

Olives	9
Bruschetta w cannellini, rocket, pecorino	12
Brushetta w cotechino w pickled radicchio	13
Fried pepperoni w rosemary & parmigiano polenta	15
Roasted beet salad, fennel, black olives, pecorino	16
Pumpkin Ribolitta w cavolo nero, chilli & baked ricotta	16
Pork & beef Meatballs w gorgonzola sauce & bread	18
Fresh papadelle w rich beef ragu & parmigiano	24
Orechette w broccoli, pancetta, chilli (veg on request)	23
Ariccian-style roast pork belly w fagioli all'uccelletto	26
Cacciatore Chicken w olives, capers & polenta	28
Beef cheeks w Kale & cauliflower puree	24
Grilled Whole fish w clams, butter, capers & lemon	25
Chargrilled Sirloin Steak w mustard & rocket	24

SIDES

Leafy Green salad	6.5
Sauted brussel sprouts, kale, chilli, garlic, almonds	9
Red cabbage, purple carrots & fennel slaw	9
Baked crispy rosemary potatoes	9

DESSERT

Aro Affogato	7
Pannacotta w blackberries	9
Tamarillo Shortcake	9
Tiramisu	9
Chocolate Nemesis	9
Cranberry Almond Amaretti or Panforte	4.5

SPARKLES

Riondo Prosecco Extra Dry	8 / 32
H. Lanvin & Fils Champagne, France	88
Lambrusco (Sparkling red)	7.5 / 30

ORANGE WINE

Bianco Venezie Orange wine	60
----------------------------	----

WHITE

Vavasour Sauvignon Blanc 2015	7.5 / 30
Babich Gruner Veltliner 2014	8 / 32
Maude Pinot Gris C. Otago 2015	7 / 28
Vermentino Sardegna 2014	43
Man O War Valhulla Chardonnay Waiheke 2014	14 / 55

RED

Valpolicella Veneto 2015	8 / 32
Te Kairanga Pinot Noir, Martinborough 2015	10 / 39
Maude Pinot Noir, Central Otago 2015	56
Negroamaro Salento Puglia 2014	7.5 / 29
Ata Rangi Celebre Syrah Martinborough 2013	66
Rosso Calabria 2012	8 / 32
Monica della Sardegna 2013	55
Te Mata Awatea Cabernet Merlot Hawkes Bay 2014	59

TO FINISH ON ICE

Amaro Montenegro	9
Frangelico EV	9
Limoncello EV	9
Amaretto EV	9
Luigi Francoli Nebbiolo Grappa	9

