



SNACKS

SEMOLINA & FENNEL FOCACCIA 9 V

Matakana Olive oil

WOOD-FIRED PIADINA 8 V

lemon gremolata

WAINUI VALLEY MUSHROOMS 14 VA/GF/DF

olive tapenade, sage, white anchovy

PEPPERONATA 15 VA/GF

stracciatella, pinenut, crispy rosemary

WOOD-FIRED OLIVES 12 V/GF/DF

orange, chilli, thyme

CHICKEN LIVER PARFAIT 17 GF

marsala, walnut, verjuice raisin

MATAKANA OYSTER 6 per piece GF/DF

shallot & chardonnay or balsamic, pancetta, basil

SEMOLINA FRIED SQUID 24

white bean, preserved lemon aioli, sage

CHARCUTERIE 35 DF

Italian style NZ cured meats, pickled peppers, walnut mustard, grilled focaccia

ITALIAN CHEESE BOARD un22 due 34 tre 45

onion & fig jam, fennel torta, smoked Leigh honeycomb

SWEETS

TIRAMISU 20

mascarpone, coffee, kahlua, dark chocolate

CANNOLI 9.5 per piece

ricotta, pistachio, orange

MATAKANA OLIVE OIL CAKE 20 GF/DF

almond, limoncello, lemon sorbet, fig, thyme

CHOCOLATE CREMOSO 20

caramelised white chocolate, boysenberry gelato, oregano biscuit