

SEMOLA *Italian inspired cuisine*

TO START

Semolina & fennel focaccia Matakana Olive oil \$9 **V**

Wood-fired piadina lemon gremolata \$8 **V**

Add on

Wainui Valley mushrooms olive tapenade, sage, white anchovy \$14 **VA/GF/DF**

Pepperonata stracciatella, pinenut, crispy rosemary \$15 **VA/GF**

Wood-fired olives orange, chilli, thyme \$12 **V/GF/DF**

Chicken liver parfait marsala, walnut, verjuice raisin \$17 **GF**

Matakana oyster shallot & chardonnay *or* balsamic, pancetta, basil \$6pp **GF/DF**

SMALL PLATES

Long line fish crudo smoked mascarpone, fennel, orange, pistachio \$25 **GF**

Christchurch veal carpaccio anchovy and preserved lemon, rocket, aged balsamic, parmesan \$26 **GF**

Buratini celery leaf, cucumber, mint, smoked paprika, fennel torta \$27 **V**

Semolina fried squid white bean, preserved lemon aioli, sage \$24

Charcuterie Italian style NZ cured meats, pickled peppers, walnut mustard, grilled focaccia \$37 **DF**

PASTA & RISOTTO

Risotto Local vegetables, tomato, smoked mascarpone, basil \$36 **GF/V**

Gnocchi braised duck, Wainui Valley mushrooms, fermented garlic, pecorino \$39 **GF/VA**

Squid ink tagliolini prawn, clams, octopus, spiced tomato, oregano \$40

Rigatoni Roast pork shoulder, juniper, broccoli, ricotta, marinara \$37 **VA**

Gemelli guanciale, black pepper, parmesan, cured egg \$32 **VA**

add scampi and roasted head oil +\$22

WOOD-FIRED & MEAT

Local line fish artichoke caponata, mussel, prawn, orange butter sauce, crispy capers \$41 **GF**

Hawkes Bay Natural lamb rump salsa rossa, fennel, almond, oregano \$39 **GF**

Organic chicken thigh prosciutto, grilled peach, butternut agrodolce, polenta, sage \$39

Semola in-house dry-aged steaks served with smoked mushroom, fire-roasted pickled vine tomato, charred sweet onions, mustard and slow smoked garlic butter, demi-glace **GF**

Lake Ohau wagyu rump cap mbs 4-6 300g \$62

New Zealand sirloin 300g \$48

Handpicked scotch 300g \$55

Handpicked bone in scotch \$15/100gr

Grass-fed T-bone 500g/750g/1kg \$62/85/115

Long bone tomahawk \$18/100gr

FOR THE TABLE

Coal roast beetroot stracciatella, juniper, red wine vinegar, hazelnut \$19 **GF/V**

Grilled radicchio rocket, pear, aged balsamic, gorgonzola \$18 **GF/V**

Grilled brassica whipped lemon ricotta, bottarga, almond \$20 **GF/VA**

Heirloom tomato smoked mascarpone, pickled shallot, pine nut, basil \$21 **GF/V**

Polenta bay leaf, parmesan, truffle \$17 **GF/V**

TO FINISH

Tiramisu mascarpone, coffee, kahlua, dark chocolate \$20

Cannoli ricotta, pistachio, orange \$9.50

Matakana olive oil cake almond, limoncello, lemon sorbet, fig, thyme \$20 **GF/DF**

Chocolate cremoso caramelised white chocolate, boysenberry gelato, oregano biscuit \$20

Italian cheese board onion & fig jam, fennel torta, smoked Leigh honeycomb 22/34/45

KIDS EATS

Pasta of the day beef mince, marinara, parmesan \$20

Chicken thigh prosciutto, soft polenta, pecorino \$20

Pan fried fish fried polenta, lemon & parsley sauce

KIDS TO FINISH

Gelato mixed gelato flavours of the day \$14

Cannoli chocolate cream, hazelnut \$10