



## bistro menu

### TO START

<b>Focaccia Trio</b>	<i>Sun-dried tomato, feta, Piwakawaka Estate Kerikeri olive oil V</i>	12
<b>Smoked Olive Oil Bread</b>	<i>Lemon and parsley V</i>	12
<b>Local Oysters</b>	<i>Served with vermouth mignonette GF/DF</i>	5.5e
<b>Wood-fired Olives</b>	<i>Orange, chilli, and rosemary V/GF/DF</i>	12
<b>Caramelised Onion Dip</b>	<i>Burnt spring onion relish and salt &amp; vinegar chips V/GF</i>	14
<b>Chicken Liver Parfait Chouxnut</b>	<i>Brandy jelly and blueberry jam</i>	16
<b>Fried Calamari</b>	<i>Baja sauce and lemon GF</i>	19
<b>Baked Camembert</b>	<i>Truffle honey, plum jelly &amp; toast V</i>	25

## FIRST COURSE

- Lake Ohau Wagyu Tartare** 'Mac' sauce, smoked cheddar 22  
potato GF
- Long Line Sashimi** Local citrus, chilli, cucumber, and 22  
smoked coconut yoghurt GF/DF
- Ham Hock, Cheek & Green Olive Terrine** Pickles, 23  
Sawmill lager mustard bread DF
- Chargrilled Nectarine** Max's stracciatella, fennel, 22  
nduja, olive oil bread V

## PASTA COURSE

- Risotto** Beetroot, goat's cheese, walnut & soft ricotta V/GFA 30
- Fusilli Bolognese** Veal bolognese, truffle mozzarella, 31  
basil pesto, Grana Padano
- Gemelli Carbonara** Wainui Valley oyster mushroom, 31  
pecorino romano V Add pancetta 5
- Squid Ink Bucatini Puttanesca** Tiger prawn meat, chilli, 34  
olive, oregano DF
- Gnocchi** Collins' oyster mushrooms, onion soubise, 30  
fermented garlic V Add pulled pork cheek 8

## MAIN COURSE

**Chargrilled Pork Cutlet** *Green apple & cabbage remoulade* 33  
*smoked hock sauce, lemon GF/DF*

**Rolled Lamb Shoulder** *Ratatouille, garden peas, feta,* 34  
*minted bone sauce GF/DFA*

**Today's Leigh Fish** *Sauce nero, caper, local mushrooms,* 35  
*beurre noisette hazelnut GF/DFA*

**Chicken Ballotine** *Sage & focaccia stuffing, charred corn,* 34  
*crispy chicken skin, hazelnut jus*

### Semola's Dry Aged Steaks

*All served with duck fat frites, bone sauce & choice of GF/DFA*  
**café de Paris** or **truffle butter**

Angus Pure Scotch (250g) 43

Speckle Park Sirloin (250g) 39

New Zealand Grass Fed T-bone (400g) 54

Lake Ohau wagyu rump cap (250g) 47

### SHARING CUTS

*(Best shared between 3-4, please allow 30+ min cooking time)*

**Providence Lamb Shoulder** *Spice, gorgonzola sauce,* 85  
*chimichurri GF*

**Pork Scotch** *Wood-fired stone fruit, stracciatella, herb oil GF* 90

## SIDES TO SHARE

- Roquette** Soft herbs, apple vinaigrette, green apple, ricotta salata GF, DFA, VA 15
- Duck Fat Fries** Thyme, black pepper, garlic aioli GF/DF 15
- Heirloom Tomatoes** Goats cheese, olive, basil GF/DFA/VA 17
- Grilled market vegetable** Preserved lemon, feta, hazelnut, oregano GF/DFA 18

## FINAL COURSE

- Vanilla Crème Brulee** Paired with milk gelato and shortbread GFA 17
- Tiramisu** Dark chocolate, marsala mascarpone, espresso, cocoa 19
- Eton Mess** Whipped custard, summer berries GF 16
- Cannoli** Dark chocolate crème, blueberry, hazelnut 9
- Cheese Board** choice of: Max's blue vein, warm smoked 20/27 provolone on lemon leaf, ubriaco, camembert DFA

Our kitchen contains large quantities of gluten based products, gluten-free options are available and we make every effort to accommodate guests who are gluten-intolerant. If you are coeliac please be aware that airborne particles and traces of gluten remain present throughout the kitchen and restaurant. For this reason, we cannot guarantee that any food prepared at Semola is 100% Gluten Free.

GF - Gluten Free  
GFA - Gluten Free  
Available

DF - Dairy Free  
DFA - Dairy Free  
Available

V - Vegetarian  
VA - Vegetarian  
Available

