

## TO START

- TO SHARE -

**SEMOLINA & FENNEL FOCACCIA** Marlborough olive oil

V

## SMALL PLATES

- CHOICE OF -

**LONG LINE CRUDO** rhubarb, fennel, persimmon, crème fraîche, horseradish **GF**

**SMOKED CHRISTCHURCH VEAL TARTARE** gorgonzola, chive, black olive, macadamia, aged balsamic

**BEETROOT RAVIOLI** goat's cheese, almond, raspberry vinegar, truffle, chive **V**

## MAIN PLATES

- CHOICE OF -

**RISOTTO** pumpkin, sage, fried mushroom duxelles, hazelnut, soft ricotta

V/ GFA

**GNOCCHI** braised duck, Wainui Valley mushrooms, fermented garlic, pecorino **GF**

**LOCAL LINE FISH** Jerusalem artichoke, caulini, fried caper, olive, local pekapeka mushroom

GF

**HURUNUI SIRLOIN 300G**

nduja butter, black pepper & beef bone sauce, Italian parsley & orange, celeriac & potato gratin, anchovy

Add \$10pp

## FOR THE TABLE

- TO SHARE -

**ROCKET** pear, soft herbs, ricotta salata, apple balsamic

V/ GF

**BEEF FAT AGRIA** rosemary, black pepper, pecorino

GF

## TO FINISH

- CHOICE OF -

**TIRAMISU** mascarpone, espresso, marsala, dark chocolate

GFA

**GOAT'S MILK PANNACOTTA** pear, truffle, vanilla, thyme

GFA

**ITALIAN CHEESE BOARD** feijoa jam, fennel torte, smoked Leigh honeycomb, grape

## SHARED STYLE SET MENU 85 PP

Available for groups of 12 to 24

## TO START

- TO SHARE -

- SEMOLINA & FENNEL FOCACCIA** Marlborough olive oil **V**
- SMOKED OLIVE OIL BREAD** saffron, lemon & smoked paprika **V**
- BURRATINI** salsa rossa, pinenut, crispy rosemary **V/ GF**
- WOOD-FIRED OCTOPUS** orange, chilli, thyme **V/ GF/ DF**
- CHICKEN LIVER PARFAIT** marsala, brown butter walnut, sweet raisin **GFA**
- BAKED WAIRAU VALLEY BRIE** truffle & thyme honey, focaccia, rosemary
- CHARCUTERIE** prosciutto, fennel & orange beef, wagyu tongue, mostarda, grilled focaccia

## HOMEMADE PASTA AND WOOD-FIRED MEAT

- TO SHARE -

- RISOTTO** pumpkin, sage, fried mushroom duxelles, hazelnut, soft ricotta **V/ GFA**
- GNOCCHI** braised duck, Wainui Valley mushrooms, fermented garlic, pecorino **GF**
- LANSDOWNE RUMP CAP** nduja butter, black pepper & beef bone sauce, Italian parsley & orange, celeriac & potato gratin, anchovy

## FOR THE TABLE

- TO SHARE -

- ROCKET** pear, soft herbs, ricotta salata, apple balsamic **V/ GF**
- BEEF FAT AGRIA** rosemary, black pepper, pecorino **GF**

## TO FINISH

- TO SHARE -

- TIRAMISU** mascarpone, espresso, marsala, dark chocolate **GFA**
- ITALIAN CHEESE BOARD** feijoa jam, fennel torte, smoked Leigh honeycomb, grape

## SHARED STYLE SET MENU 69 PP

Available for groups of 12 or more