

Lunch

Available Thursday & Friday

SNACKS

Te Matuku oyster natural, lemon	6
Puff bread	10
Hummus, dukkah, Lot 8 olive oil, bittersweet paprika	10
Mixed marinated olives	10
Ortiz anchovies on toast, salsa verde (3)	22
Baked saganaki, Greek kefalograviera cheese, honey, chilli	25
Truffle fonduta, Riwaka Périgord truffle, ciabatta	28

SMALL

Portobello mushroom, lemon labneh, chilli oil, parsley crumb	28
Massimo's stracciatella, beetroot carpaccio	29
Porcini soup, textures of mushroom, Quail egg, gold leaf, Riwaka Périgord truffle	32
Cauliflower steak, pistachio, pomegranate	30
Sean's steak tartare freshly-ground, shoestring fries	33

PASTA & PIZZA

Linguine, lemon, Te Anau saffron, parmigiano	29
Fusilli, milk braised pork & chicken bolognese bianca	32
Malloreddus Sardi, Tasmanian octopus ragú, 'Nduja spicy pork sausage	36
Ricotta gnocchi, Orgy of mushrooms, Riwaka Périgord truffle	50
Pizzetta salsiccia, pork & fennel sausage, tomato sugo, Taleggio, chilli	28
Pizzetta prosciutto, San Daniele, tomato sugo, rocket, pecorino	29

BIG

Free-range chicken salad, anchovy mayonnaise, baby gem, white anchovy, Jamón crumb, soft boiled hen egg	28
Savannah grass-fed eye fillet, peppercorn sauce, roast garlic	50
Chargrilled Mangonui linecaught snapper fillet, taramasalata, salom caviar	40
Steak frites, First light bavette, agria shoe string fries, peppercorn sauce	38

COMMUNAL

Coastal Spring lamb shoulder, roast garlic, anchovy, Moroccan olives	90
500gr aged grass-fed rib eye on the bone, chermoula	75
Bistecca Fiorentina, roasted garlic, lemon juice, rock salt	15/100gr
Sirloin on the bone, roasted garlic, lemon juice, rock salt	14/100gr

SIDES

Duck fat potatoes, rosemary, garlic, sea salt	18
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Barrel aged feta, Moroccan sundried olives, tomato, cucumber, red wine vinegar
Petite green leaves, witloof, radicchio, chervil, hummus
Tuscan kale, chilli, anchovy, garlic

24

16

16

