

# Lunch

## 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

## SMALL

Portobello mushroom, lemon labneh, chilli oil, parsley crumb	28
Massimo's stracciatella, beetroot carpaccio	29
Barrel aged feta, Moroccan sundried olives, tomato, cucumber, red wine vinegar	34
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	50
Pizzetta salsiccia, pork & fennel sausage, tomato sugo, Taleggio, chilli	28
Pizzetta proscuitto, 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, salmon 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
Petite green leaves, witloof, radicchio, chervil, hummus	16
Tuscan kale, chilli, anchovy, garlic	16

