



Leggero - light - to share

Polenta	crispy polenta fries + aioli	8/12
Crepitito	puffed pork skin + bacon powder	6
Pane	house-made focaccia, white balsamic + 'the good oil'	6/10
Oliva	warm marinated olives + citrus	9
Perfetto	chicken liver parfait, balsamic pearl onions, chilli jam + focaccia crisps	16
Arancini	three cheese risotto balls + sweet corn creme fraiche	15

Medio - medium - to share

Crudo	white fish, confit cherry tomato, charred herb, squid ink + crispy capers	20
Tortellini	aubergine + asparagus, chardonnay braised tomato, whipped feta	22
Maiale	crispy pig cheeks, thyme, fava bean, confit garlic + pecorino	19
Indivia	grilled witloof, smoked almond butter, crisp garlic + peas, mint	20
Agnello	house cured lamb prosciutto + green beans, confit tomato, pecorino, crumbed poached egg	20

Principale - main

Pesce	Akaroa salmon + charred asparagus, white bean puree, salsa verde	36
Risotto	seasonal + local, ask your waiter	29
Pollo	chicken breast, pink lady apple, green beans, pickled carrot + crispy capers	34
Gnocchi	chestnut gnocchi, roast mushroom, macadamia cream, bay oil + sorrel	29
Pappardelle	ribbon pasta, goat ragu, pomegranate, orange + almond panada	34
Manzo	200g beef fillet, caramelised onion potato cake, broccolini, parsley butter, red wine jus	37

All of our pasta is hand made, our bread baked fresh, our meats free range & our vegetables sourced locally.



Per la tavola - for the table

Zucchine	charred + marinated courgette, lemon, pickled chilli	10
Verde	roasted asparagus, cured egg yolk + parmesan	10
Carota	soft carrots + orange, yoghurt, charcoal salt	10
Insalata	green salad + parmigiano reggiano, citrus vinaigrette	6/10
Patate	fries + bloody mary ketchup, rosemary salt	10

Pizza

	All pizza hand stretched, stone baked + served w Fior De Latte mozzarella	26
Margherita	san marzano sauce, buffalo mozzarella + fresh basil	
Fungi	field mushroom, caramelised onion, gorgonzola + truffle oil	
Verona	braised beef cheek, caramelised onion, taleggio + pickled pear	
Autunno	free farmed pancetta, pear + gorgonzola	
Salmone	hot smoked Akaroa salmon, capers, red onion + sorrel	
Carne	pulled 12 hour pork shoulder, thyme, provolone, rocket + apple	
Daniele	smoked san marzano sauce, prosciutto, goats curd, black olive + fresh basil	
Asparago	charred asparagus, lemon, sicilian olive + chimichurri	

Finire - to finish

Tiramisu	'pick me up'	14
Soufflé	twice baked chocolate soufflé, salted caramel ice-cream + hokey pokey	16
Affogato	vanilla ice cream, espresso, hazelnut liqueur + house made biscotti	15
Sorbetto	strawberries + vincotto, almond pastry, lemon curd, ricotta + tarragon	16
Formaggio	daily cheese course w housemade lavosh, chutney + fresh fruit	16/24/29