



Antipasti / Appetizers

Antipasto Selection of cured meats, mixed nuts, smoked salmon, marinated olives, cheese and warmed bread for two 37.00 | for four 52.00

Pane all'Aglio Ciabatta grilled with confit garlic and parsley butter 9.00 | add cheese +3.00

Noci Miste Seasoned and roasted mixed nuts, lightly smoked GF&DF 9.50

Olive Warmed olives with sundried tomato and parsley GF&DF 8.50

Primi Piatti / Starters

Ravioli Pork and sage ravioli tossed in butter, with fried sage, pine nuts and parmesan 22.00

Arancini Cauliflower arancini with saffron aioli, pickled red onion, almonds and parmesan 20.00

Calamari Deep fried calamari rings served with caper berries and aioli *GF & DF 21.00

Bruschetta Toasted Ciabatta topped with roasted beetroot, goats cheese and pomegranate, as well as pumpkin, ricotta and caramelised red onion 17.00

Pasta

Gnocchi Potato gnocchi in a creamy tomato and basil sauce with baby spinach topped with cheese and breadcrumbs *Vegetarian, Vegan on request* 33.00

Fettuccine Soprano Fresh fettuccine in a blue cheese sauce with tender pieces of chicken, sautéed mushrooms and red capsicum 33.00

Bolognese Rigatoni pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan pangrattato 32.00

Cannelloni Braised beef cheek, spinach, pine nuts and ricotta wrapped in pasta, grilled with bechamel and mozzarella, served with red wine sauce and an apple and cabbage slaw 34.00

Spaghetti allo Scoglio Calamari, Queen scallops, mussels and prawns in a tomato, white wine and saffron sauce, tossed through spaghetti with parsley and a touch of chilli DF 36.00

Accompagnamenti / Sides

Patate Fritte Chips with aioli *GF&DF 10.00

Insalata Verde Rocket, pear and parmesan salad with white balsamic GF 10.00

Secondo / Mains

Pollo Marinated and grilled chicken breast served on a roasted pumpkin, red onion and cannellini bean salad with spinach and feta, topped with toasted pumpkin seeds and a warm white balsamic and honey dressing GF, DF on request 37.00

Porchetta Rolled and roasted pork belly, with mixed grains, currants, pine nuts and parmesan, served with crackling and jus 38.00

Anatra Crispy confit duck leg with roasted Kumara, orange, cranberry and walnut, topped with goats cheese, served with a marmalade glaze GF 40.00

Bistecca 250g Prime Steer Rib Eye steak, grilled to your liking, served with chargrilled vegetables, topped with Pizzaiola sauce GF&DF 39.00

Allergen Statement

Please advise us of **any** dietary needs or allergies

We do our best but traces may remain

*GF= Cooked in the same fryer as gluten items

Swap for gluten free pasta or bread +4.00

Non-alcoholic

Coke | Coke Zero Sugar | Lemonade | Raspberry |
Gingerale 4.50

Orange | Tomato | Pineapple Juice 5.50

Lemon Lime Bitters 6.00

Bundaberg Ginger Beer 5.50

Aranciata Rossa- Italian blood orange 6.00

Limonata- Italian lemonade 6.00

San Pellegrino sparkling 250ml 5.50 | 750ml 8.00

Beer / Cider

Heineken 10.00

Heineken Light 2.5% 10.00

Heineken 0.0% 10.00

Peroni 10.00

Peroni 0.0% 10.00

Corona 10.00

Panhead Xpa 13.00

Monteiths Black 11.00

Garage Project Beer 11.00

Garage Project Hapi Daze 11.00

Garage Project Garagista IPA 11.00

Garage Project Pills and Thrills 11.00

Garage Project Fugazi 2.2% 11.00

Tuatara Pilsner 14.00

Tuatara Apa 14.00

Rochdale Apple Cider 14.00

Rochdale Three Berries Cider 15.00

Cocktails

Espresso Martini Espresso, Vodka, Kahlua 15.00

Negroni Gin, Red Vermouth, Campari 15.00

Aperol Spritz Prosecco, Aperol, Soda 15.00

Limoncello Spritz Prosecco, Limoncello, Soda 15.00

Sparkling Wine

Veuve Du Vernay Brut, France 200ml btl 15.00 | btl 45.00

Prosecco, Italy 200ml btl 15.00 | btl 45.00

No. 1 Cuvee. Blanc de Blanc, Marlborough btl 70.00

Champagne Lallier R013 Brut, France half btl 65.00

Champagne Lallier R016 Brut, France btl 110.00

Champagne Lallier Grand Rosé, France btl 115.00

Lambrusco, Central Italy btl 40.00

White Wine

Delle Venezie Pinot Grigio, Italy gl 10.50 | btl 45.00

Hähä Pinot Gris, Hawkes Bay gl 10.50 | btl 45.00

Dashwood Sauv Blanc, Marlborough gl 10.50 | btl 45.00

Black Cottage Sauv Blanc, Marlborough btl 54.00

Main Divide Chardonnay, N. Canterbury gl 13.00 | btl 53.00

Whitehaven Chardonnay, Marlborough btl 66.00

The Doctors Riesling 9%, Marlborough gl 12.50 | btl 50.00

Rosé Wine

Durvillea Rosé, Marlborough gl 12.00 | btl 48.00

Ata Rangi Rosé, Martinborough btl 57.00

Red Wine

Umani Ronchi Montepulciano, Italy gl 10.50 | btl 45.00

Jasci & Marchesani Montepulciano, Italy btl 55.00

Fantini Farnese Sangiovese, Italy gl 10.50 | btl 45.00

Piccini Chianti, Italy gl 13.00 | btl 53.00

La Belle Angele Syrah, France btl 58.00

Saltram 1859 Barossa Shiraz, Australia btl 49.00

Hähä Pinot Noir, Marlborough gl 13.00 | btl 53.00

Black Cottage Pinot Noir, Central Otago btl 67.00

Sileni Estates Merlot, Hawkes Bay gl 11.00 | btl 47.00

Te Mata Cabernet Merlot, Hawkes Bay btl 56.00

Spirits

The Bond Store Gin | The Bond Store Vodka |

Jim Beam | Johnny Walker Red | Coruba Rum |

Bacardi | Brandy 10.00

Bombay Sapphire Gin | Makers Mark | Jack Daniels |

Bushmills Original | Appleton Estate 12.00

Belvedere Vodka 14.00

10 year old Original Glenmorangie 15.00

Woodford Reserve | 12 year old Bowmore 17.00

Liqueurs

Tia Maria | Frangelico | Amaretto | Cointreau | Malibu |

Drambuie | Kahlúa | Baileys | Midori | Grand Marnier |

Galliano Galliano | Black/ White Sambuca 10.00

Koakoa Limoncello 9.00