

PICCOLO

If you have any dietary requirements, please inform your waiter before ordering.

Handpicked beef carpaccio w Brussels sprouts, black garlic, kawakawa & ricotta salata / 31

Hand crafted stracciatella & aubergine baked in coals w grilled piadina V / 29

Wood fired king prawns w black peppered pancetta & gremolata piccante / 14 PER PIECE

Marinato of the day w citronette, bagna cauda & root vegetables / 32

Octopus alla griglia w nduja, petite potatoes & pickled capsicum / 32

Sicilian stuffed squid & crispy tentacles, cannellini beans & preserved lemon / 30

Organic cured meats contadino style w warm focaccia & Baduzzi pickles / 38

POLPETTE

Our hand crafted meatballs.

Karitane crayfish meatballs w pumpkin, smoked butter & pistachio salsa / 34

“Dodici ore” slow cooked lamb meatballs w preserved lemon & rosemary / 28

Mamma D’s “East Coast” beef meatballs w smoked melanzane & pickled carrots / 28

Wild venison meatballs, shiitake mushroom & cauliflower crema / 28

Vegetarian polpette w mushroom, black olives, cavolo nero & peperonata V / 26

V / Vegetarian
Vegan menu available on request

PRIMI

We pride ourselves in making handmade pasta daily & cooked to order.

Venison osso buco cappelletti w smoked Jerusalem artichoke & bone marrow / 39

Agnolotti of gurnard & scampi w crayfish bisque & fennel jam / 17 PER PIECE

Saffron & potato tortellini w goats curd, brown butter, almond & fig confit V / 29

Trofie w cuttlefish ragu, vongole & lemon dust / 42

Buttered maltagliati w braised duck, porcini & candied pumpkin seeds / 39

Cannelloni w spinach, marinara, ricotta & provolone V / 29

SECONDI

Line-caught fish w mussels, wild spinach, oregano salsa & cacciucco reduction / 46

Royalburn Station lamb rack & ribs w golden beetroot, pistachio & mint salsa verde / 49

Chicken saltimbocca w prosciutto di Parma, celeriac & winter vegetable caponata / 32

WOOD FIRED BISTECCA

Served w smoked herb butter, creamed potato, rocket, Parmigiano Reggiano & Giusti balsamic.

/ Wood fired barbecued butcher’s cut / POA

/ Matangi Angus beef bavette / POA

/ Pearl Veal flat iron tagliata / 44 220G

/ 11 days dry aged South Island grass fed scotch fillet / 52 300G

CONTORNI

Cacio & pepe V / 28

Cavatelli alla ricotta w marinara sauce, pesto & ricotta salata V / 26

Green vegetables del giorno V / 18

Eggplant parmigiana V / 10 PER PIECE

Polenta V / 15

Bitter leaves salad w hazelnuts & fennel V / 24

DESSERTS

Pear & rhubarb tartelletta w white chocolate & gelato / 21

Tiramisu w Baileys & Amaretto / 21

Torta caprese w Valrhona dark chocolate, raspberry sorbet & coconut espuma / 21

Ricotta cannoli w citrus, pistachio & amarena cherries / 16 PER PIECE

Gelato & sorbet selection / 18

Formaggio w Baduzzi crackers & Manuka Grove Farm honeycomb / 19 SOLO OR TRE FORMAGGI / 42

We are here to help you, so please feel free to ask any questions regarding our menu.

Also - we would much prefer you take home a full belly, rather than our cherished Mother Mary salt spoons (but they are available to purchase if you so desire).