

Dinner



→ PER LA TAVOLA (Snack)

<i>Flatbread</i> - Garlic & parmesan	9
- Feta & sweet chilli	9
- <i>add</i> bacon	4
<i>Baretta Bread Board</i> - toasted mixed breads with a trio of dips	14
<i>Arancini</i> - risotto balls filled with braised beef cheek, Parmesan & spinach. Served with aioli	14
<i>Crispy Spiced Chicken Tenders</i> - with bacon jam & chipotle mayo	15

→ ANTIPASTO

<i>Mezze Plate</i> (for two) - cheeses, cured meats, pickles, dips & condiments. Served with toasted bread	37
<i>Antipasto Quattro</i> (for four) - cheeses, cured meats, salmon, hot & cold foods, pickles, dips & condiments. Served with breads	74

→ PIZZA

<i>Margarita</i> - Napoli sauce, mozzarella & Italian herbs	20
<i>Serina</i> - prawns, cherry tomato, sticky red onion & Mozzarella	24
<i>Prosciutto</i> - with Bocconcini, fresh tomato & basil	24
<i>Funghi Gorgonzola</i> - mushrooms, blue cheese, rocket pesto & pine nuts	24
<i>Smoked Salmon</i> - sticky onion, caper & cream cheese with Mozzarella	26
<i>Carne</i> - beef cheek, prosciutto back & salami with BBQ sauce	26





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→ INSALATE E PASTA (Salads & Pasta)

<i>Canterbury Lamb Rump</i> - sous vide & served on a salad with roasted peppers, chargrilled cauliflower, Feta, balsamic glazed beetroot & butter crunch lettuce. Dressed with a citrus vinaigrette	26
<i>Mediterranean Grilled Chicken Salad</i> - with feta, olives, pine nuts, confit red onion & balsamic vinaigrette	24
<i>Warm Roasted Kumara Salad</i> - toasted almonds, cucumber, tomato & Feta. Dressed with a sherry mustard vinaigrette	23
<i>Chicken Pappardelle</i> - tossed with hazelnuts, sundried tomato, chilli & lemon juice with virgin oil, finished with shaved Parmesan	25
<i>Prawn Risotto</i> - with rocket, smoked salmon, cherry tomato & Pecorino. Topped with a Parmesan wafer	26
<i>Vegetarian Pesto Pappardelle</i> - with mushrooms, spinach, red pepper & olives. Finished with fresh lemon & topped with Parmesan	24

→ SECONDO PIATTO (Main Course)

<i>Beef Fillet</i> (200gm) - cooked to your preference with truffle whipped potato mash, Café de Paris butter & Port wine glaze	37
<i>Fish of the Day</i> - market fresh fish cooked with today's inspiration	POA
<i>Pork Belly</i> - served on roasted golden kumara with steamed greens, apple pear relish & Port wine glaze	35

→ CONTORNO (Sides)

<i>Almond & Parmesan Steamed Broccoli</i>	9
<i>Cous Cous, Rocket & Mint Salad</i> - with a sherry vinaigrette	9
<i>Fries</i> - with pink rosemary salt, aioli & ketchup	9
<i>Greek Salad</i> - with feta, tomato, olives & tomato	9

