

# DINNER MENU

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## PIATTI PIÙ PICCOLI

### STARTER / SHARING PLATES

FLATBREAD -GARLIC & PARMESAN (V) -OLIVE & ANCHOVY (V) ADD BACON (4)	9
GRILLED BREAD SELECTION WITH TRIO OF DIPS (V)	14
SOUP OF THE DAY WITH TOASTED CIABATTA & HERB BUTTER	14
CREOLE FRIED CHICKEN WITH A SWEET CHILLI, JALAPENO JAM & CHIPOTLE MAYO (GF)	14
PULLED PORK CROQUETTES & HORSERADISH CREAM	14
ARANCINI BALLS OF RED PEPPERS, SPINACH & MOZZARELLA WITH GARLIC AIOLI (V)	14
DUCK, ORANGE & BACON PARFAIT WITH BEETROOT JAM & TOASTED CIABATTA (GF)	16
ANTIPASTO MEZZE PLATE CHEESES, CURED MEATS, PICKLES, DIPS, BREADS & CONDIMENTS	39

## INSALATE

### SALADS

MOROCCAN GRILLED CHICKEN SALAD DRESSED GREENS, CARROT JAM, FETA CONFIT ONION & BABY BEETROOT W/ A MILD CHILLI & CITRUS VINAIGRETTE (GF)	21
FRIED HALLOUMI SALAD DRESSED GREENS, ROASTED PEPPERS, OLIVES & TOASTED CASHEWS (V) (GF) ADD BACON (4) ADD CHICKEN (5)	21



## PIZZA

MARGHERITA TOMATO, MOZZARELLA & HERBS (V)	20
BIANCA GARLIC BASE, OLIVES, ANCHOVY, PROSCIUTTO BLUE CHEESE & CONFIT ONION	23
CARNE SALAMI, PROSCIUTTO, SMOKED CHICKEN, BACON & BBQ SAUCE	26
VEGETARIAN TOMATO BASE, MOZZARELLA, ROASTED PEPPER, MUSHROOM, SPINACH & OLIVES (V)	22
FUNGI & BACON TOMATO BASE, MOZZARELLA, MUSHROOM, STREAKY BACON & BBQ SAUCE	22
POLO ARRABIATA TOMATO BASE, MOZZARELLA, BACON, SMOKED CHICKEN, JALAPENO & CHILLI FLAKES	24

## CALZONES

TOMATO & MOZZARELLA BASE MADE INTO A PIZZA PIE WITH 4 OF YOUR FAVOURITE TOPPINGS  (HAM, CHICKEN, SALAMI, PROSCIUTTO, BACON MUSHROOM, TOMATOES, PEPPERS, SUNDRIED TOMATOES, OLIVES, CONFIT ONION, SPINACH, JALAPENOS, ANCHOVY, CHILLI)	26
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GLUTEN FREE BASES AVAILABLE ADD (3)

## PRIMI

### PASTA

MUSHROOM RISOTTO SPINACH & BLUE CHEESE, TOPPED WITH A PARMESAN CRISP (V) (GF) ADD BACON (4) ADD CHICKEN (5)	22
CHICKEN TAGLIATELLE HAZELNUT, CHILLI, SUNDRIED TOMATO, GARLIC & SPINACH WITH LEMON & SHAVED PARMESAN	25
PROSCIUTTO LINGUINE PROSCIUTTO, MUSHROOMS, OLIVES, RED PEPPERS & PARMESAN IN A LIGHT PESTO CREAM SAUCE	24
PRAWN & SALMON FARFALLE BROCCOLI & CHILLI IN A LIGHT GARLIC CREAM SAUCE TOPPED WITH SHREDDED PECORINO	25



## DEGUSTAZIONE

### DEGUSTATION DINING

FIVE COURSE DEGUSTATION A SELECTION OF THE CHEFS FAVOURITE DAILY DISHES SERVED THROUGH FIVE COURSES	39
<u>ADD 5 COURSE WINE MATCH</u> (60ML POURS)	25

VEGETARIAN OPTIONS AVAILABLE

## GRANDE

### MAIN DISHES

CANTERBURY LAMB RUMP SOUS VIDE / CHAR FINISHED WITH BUTTERNUT PUREE, ROASTED BEETS & GARLIC BUTTERED SEASONAL VEGETABLES FINISHED WITH A RED CURRANT JUS (GF)	34
FISH OF THE DAY MARKET FRESH FISH COOKED WITH TODAY'S INSPIRATION	POA
200GM WAKANUI FILLET WITH GARLIC WHIPPED POTATO & MARKET VEGETABLES, RED WINE JUS & CAFE DE PARIS BUTTER (GF)	37
CRISPY PORK BELLY FINISHED IN A STICKY CIDER GLAZE SERVED WITH A SWEET POTATO ROSTI & WITH FRESH APPLE SLAW (GF)	33

(V) VEGETARIAN

(GF) GLUTEN FREE

## CONTORNI

### SIDE DISHES

DRESSED SALAD GREENS (V)	9
SEASONAL BUTTERED VEGETABLES (V)	9
GARLIC WHIPPED POTATO (V)	9
PESTO PARMESAN LINGUINE (V)	9
MARINATED OLIVES WITH FETA (V) (GF)	9
FRIES WITH AIOLI & KETCHUP (V) TOSSED IN YOUR CHOICE OF: -PINK SALT & ROSEMARY -CHICKEN SALT -GARLIC BUTTER	9