

*antipasti*

Schiacciata - 23.0

Grilled flat bread - Broccolini  
Ricotta - Cured egg yolk

Carpaccio - 30.0

Angus eye fillet - Capers - Parmigiano  
Balsamic - E.V.O.O. - Chervil - Pinenuts

Pâté d'Anatra - 25.0

Duck liver pâté - Toasted brioche  
Pickled zucchini

Polenta e Dentice - 28.0

Whipped snapper - Fried polenta  
Tartar sauce - Puttanesca crumb - Dill

*sides*

Garlic Roasted Potatoes - 17.0

Six Acres Beetroots - 18.0

Pistachio dressing - Goat's cheese

Six Acres Carrots - 18.0

Ricotta - Almonds - Honey balsamic dressing

*homemade pasta*

Tortelloni Kumara e Caprino - 30.0

Kumara - Goat's cheese - Burnt butter  
Sage - Hazelnut

Pappardelle al Ragù di Cervo - 34.0

Awatoru wild venison ragù - Pangrattato  
Malva dark chocolate

Gnocchi - 32.0

Peas - Stracciatella - Mint  
Almonds

Ravioli ai Gamberi - 33.0

Tiger prawns - Spicy prawn oil  
Tarragon

*mains*

Scamone d'Agnello - 45.0

Taranaki coastal lamb rump  
Asparagus - Salsa verde

Filetto di Manzo - 44.0

200g Angus Scotch Fillet - Potato Pavé  
Black garlic jus

Pesce del Giorno - 39.0

Fish of the Day - Broad beans salad  
Preserved lemons - Cucumber

*dolci*

Torta di Mandorle e Caramello - 19.0

Butter crust - Almond frangipane  
Salted caramel - Gelato

Lingotto al Cioccolato - 19.0

Milk chocolate mousse - Malva chocolate crust  
Macadamia - Zabaione espuma

Crème Brûlée - 19.0

Pistachio - Custard - Burnt caramel

Bigné di Fragole - 19.0

Choux pastry - Diplomat cream  
Kaimiro strawberries

*Degustation*

3 Course

75.0

Antipasti + Pasta or Main + Dessert

3+1 Course

85.0

Antipasti + Pasta or Main + Side + Dessert

Wine Pairing

50.0

We ask you to please return your table within two hours of your arrival. GF and VG options available. Degustation available only for the whole table.

If you have any allergy or intolerance, please advise us. In the kitchen are used products containing Gluten, Nuts, Shellfish and other allergens. 1.6% surcharge on credit card payment.