

preserves, olives, nuts & grilled focaccia
GF bread available

Bruschetta 18
- Stracciatella, tomato & basil

Garlic flat bread *v 12

Potato Skins 13
With truffle oil, porcini salt, pecorino
& aioli *v

House-Made Focaccia 13
With balsamic & olive oil *v

Polenta Fries 13
With truffle aioli - 'World Famous in Wānaka' *v

— PASTA and MAINS —
Gluten free pasta available for some dishes

Lamb Pappardelle
Merino Lamb shoulder ragu, olives, chilli
& baby spinach 32

House-Made Potato Gnocchi
-Braised Beef cheeks, gremolata & pecorino 32
-Beetroot, carrot, walnuts, balsamic glaze,
mascarpone coating *v 30

Prawn Linguini 30
Saffron Napoli Sauce with sundried tomatoes
& rocket

Risotto Fungi 28
Portobello, Swiss brown, Button,

With apple, sultanas, walnuts, parmesan &
pangrattato *v

Pear & Gorgonzola Salad 13
With cos lettuce & walnuts *v

Mediterranean Salad 14
With roasted chickpea & capsicum, kalamata olives,
pickled red onion & goats' cheese on mixed greens *v

Mixed leaf Salad 10
With fennel and pickled red onion *v

— PIZZA —
Gluten free bases available - add \$4

NAPOLETANA 25
Tomato base, anchovies, capers, black olives,
mozzarella

TARTUFO 25
Mozzarella, mushrooms, black truffle oil,
parmesan *v

REGINA MARGHERITA 25
Fresh mozzarella, tomato base, fresh basil *V

VEGETARIAN / VEGAN 25
Made with seasonal vegetables from the menu
*vegan mozzarella available

PEPPERONI 26
Mozzarella, tomato base, Venison peperoni,
red onion, chili oil, rocket

COTTO 26
Mozzarella, tomato base, Champagne ham,
goat's cheese, baby spinach

PARMA 27
Mozzarella, tomato base, Parma ham,
grilled asparagus, balsamic reduction