

Entrée

Hiramasa kingfish ceviche, ginger, radish, corn, avocado	25.00
Ora King salmon, smoked custard, artichoke, sea vegetables	26.50
Grain-fed Angus Pure carpaccio, kimchi, tempura oyster, fried egg curd	26.00
Free-range pork belly, pork doughnut, mandarin gel, pumpkin, pot sticker gnocchi	26.50
Banh mi – roasted prawns, squid, toasted rice crumb, ponzu, chicken pâté	26.00
Basil chicken tikka, curry mayo, coriander mint chutney, cashew crumb, herb naan	26.00
Cibo sashimi and condiments	25.50
Cibo Caesar salad, crispy pancetta, Ortiz anchovies	25.00

Vegetarian

Beetroot winter garden – textures of beetroot, coffee soil, burnt apple, goat curd	26.00
Pea salad – pea shoots, watercress, cured egg yolk, radish, pot sticker gnocchi, buttermilk	26.00
Pumpkin, chickpea masala, compressed pear, Indian slaw, cashew crumb	26.00
Mushroom composition – buckwheat aubergine risotto, shiitake gel, cornbread	26.00 (All entrée can be served as main)

-Please advise of any dietary requirements or allergies

Main

Crispy skinned fish, broccolini, diamond clams, nori butter, burnt apple	42.00
Roasted hapuka, slipper lobster, home-made spicy XO sauce, coconut rice porridge	44.00
Fragrant black tuna, grilled octopus, panzanella, egg yolk, chorizo	42.00
Fish and chips, CO2 batter, tartare, crisp vinegar	31.00
Smoked duck breast, compressed duck, masala chickpeas, pressed pear, cauliflower	45.00
Seared Wagyu hangar steak, watercress purée, heirloom carrots, short rib, marrow croquette	45.00
Hawkes Bay lamb, shank pastilla, coco bean, charred onion, mint yoghurt	45.00
Ashed Raukumara venison, beetroot, black pudding, potato, cherry hazelnut granola	45.00
360gm Wakanui rib eye Steak Diane – shallot purée, bacon jam, confit potato, green peppercorn glaze	59.00

-Please advise of any dietary requirements or allergies-

sides

- Fries, charcoal aioli 8.50
- Rocket slaw, sultanas, candied walnuts, Parmigiano Reggiano 9.50
- Roasted mushrooms, truffle sabayon 9.50
- Green beans, sprouts, burnt butter, spiced dukkah, bacon dust 9.50
- Roasted pumpkin, courgette, macadamia, capers, pomegranate 12.00
- Duck fat roasted Kaipara baby kumara, salt & vinegar gel, chives 12.50
- Food with Attitude -

Cibo Cookbook by Kate Fay & Jeremy Turner 50.00

Dessert

- 'Toblerone' – chocolate terrine, nougat, almond ice-cream, chocolate mayo 18.50
- Rhubarb custard cream square, liquid pastry 18.00
- 'Hot Toddy' – lemon confit, syrup cake, ginger ice, whisky gel 18.50
- 'Thai Pineapple' – glazed pineapple, doughnuts, coconut mousse 18.00
- Jaffa Fry-Pan Brownie – Chocolate, orange parfait, jaffa sticks 16.00

cibo's famous pavlova

- Salted caramel, toffee peanut brittle, chocolate dust 16.50
- Louise Cake – Dulce cremeux, boysenberry jelly, coconut sand 16.50

cibo treats

- Passionfruit sherbert marshmallows 9.00
- Pistachio ginger crunch 9.00
- Cibo chocolate brownie 10.00
- Raspberry Lamington 10.00

Liquid dessert

Flight of three dessert wines (30mL of each) 20.00

Domaine Beaumalric Muscat de Beaumes de Venise 2013

Rhone Valley, France

DeBortoli Noble One 2013

NSW, Australia

Delgado Zuleta Pedro Ximenez

Jerez, Spain

Cheese

Coulommier, cherry compote, France 17.50

Munster (wash rind), red onion marmalade, France 17.50

Roquefort d'Argental, spiced fig sausage, vincotto (sheep), France 18.00

Colston Bassett stilton, quince paste, England 19.50

Kinzett Creek aged edam (wash rind), watermelon rind, NZ 18.00

Comte Fort Lucotte, tarragon jelly, olives, France 17.00

Talbot forest 5 year aged cheddar, grapes, roasted hazelnuts, NZ 17.00

All our cheese is served at 50 grams with poppy seed lavosh and walnut loaf

Dessert wine

	glass	½ bottle
Domaine Beaumalric Muscat de Beaumes de Venise 2013		
Rhone Valley, France	15.00	60.00
Château Jolys Petit Manseng 2010		
Jurancon, France	16.00	62.00
Baumard 'Carte d'Or' Late Harvest Chenin Blanc 2012		
Coteaux du Layon, France	16.00	62.00
Mouton Cadet Reserve 2013		
Sauternes, Bordeaux	16.00	62.00
Nevis Bluff Late Harvest Pinot Gris 2014		
Central Otago		67.00
Cloudy Bay Late Harvest Riesling 2008		
Wairau Valley, Marlborough	18.00	70.00
DeBortoli Noble One 2013		
Riverina, New South Wales, Australia	25.00	99.00
Schubert Dolce Müller-Thurgau 2014		
Wairarapa		117.00
Carmes de Rieussec 2012		
Sauternes, Bordeaux, France		135.00
Inniskillin 'Vidal' Oak-aged Icewine 2006		
Niagara, Canada		227.00
Chateau d'Yquem Grand Cru Classé 1999		
Sauternes, Bordeaux,		785.00

Fortified

Delgado Zuleta Pedro Ximenez		
Jerez, Spain	19.00	72.00
Emilio Lustau Moscatel Emilin		
Jerez, Spain	20.00	77.00

Port

	glass	bottle
Churchills LBV 2007	17.00	132.00
Churchills 10 Year Old	20.00	157.00
Churchills 20 Year Old	26.00	215.00
Penfolds Grandfather Rare Tawny	33.00	265.00
Mazurans Vintage 2000	38.00	355.00

Cognac

Remy Martin VSOP	16.00
Hennessy VSOP	16.00
Delamain Pale and Dry XO	21.00
Hennessy XO	30.00
Remy Martin XO	36.00

Armagnac

Delord 16.00

Calvados

Breuil 19.50

Scotch

Jamesons

Irish – marmalade, fudge, cut grass, thick 10.00

Glenfiddich 12

Speyside – nutty, cloves, green apple, oily 13.00

Balvenie 12

Speyside – spicy, buttery, vanilla, complex 13.00

Chivas Regal 12

Speyside – cigar box, herbal, honey, full 14.00

Talisker 10

Islay – fragrant, pungent, pepper, intense 14.00

Aberlour 10

Speyside – Xmas cake, toffee, the vaguest whisper of something akin to synthetic

banana 16.00

Glenfiddich 15

Speyside – raisin, citrus, smoky, syrupy 16.00

Glenrothes 1995

Speyside – cinnamon, peanut butter, all

spice, creamy 16.00

Dalwhinnie 15

Highland – walnut, custard, honeysuckle

Creamy 17.00

Glen Ord 12

Black Isle – Spicy, chewy toffee, gingery,

orange peel 18.00

Lagavulin 16

Islay – oaky, powerful, lapsang souchong, concentrated 19.00