
LUNCH

7days noon – 2:30pm

-Ask us for a kids menu-

Antipasto plate 21

Cured meats | cheeses | olives | *sourdough (GF)

Bruschetta 12

Roma tomatoes | red onion | garlic & basil | olive oil (V)

Mussels 16

NZ Green mussels | garlic | napoletana sauce | parsley | chilli

Fried Calamari 14/20

Julienne salad

Meatballs 14/20

Pork & veal | Napoletana sauce | *sourdough

Mozzarella 18

Buffalo Mozzarella | Roma tomatoes | olive oil (GF)

Garlic bread

ADD Prosciutto di Parma +8

Arancini 12

Blue cheese rice balls | julienne salad

The Burger 15 (w chips 18)

Ground beef | provolone cheese | tomato | caramelised onion | mayo

ADD bacon (2) egg (2)

(Substitute ground beef for grilled chicken breast)

Risotto ai funghi 24

Mixed mushrooms | truffle oil (V, GF)

Pork Belly Panino 15

Caramelised onion | rocket | Dijon mustard | shoestring chips

Gnocchi alla Norma 22

Garlic eggplant | Ricotta | Napoletana sauce (V)

Chicken Salad 16

Avocado | cos lettuce | croutons | eschallots | boiled egg | mayo
vinaigrette

Smoked Salmon Salad 16

Cos lettuce | artichoke | red onion | chickpeas | sesame seeds | lemon oil
dressing (GF)

Penne al salmone 24

Smoked salmon | parsley | cream

Lasagne 21

Pork & Beef | Napoletana sauce | béchamel sauce

Fish of the Day MP

Pan-fried fillet | vegetable caponata | lemon dressing (GF)

Rocket salad 14

Diced pear | parmesan | walnuts | balsamic glaze

Chips 7

Tomato sauce / mayo

Garlic bread 5

Oregano | olive oil

Marinated Olives 8

Kalamata | Green | mild chilli | garlic

*Sourdough is not gluten free – Gluten free bread \$1.5 extra

**Gluten-free penne pasta available (please allow 20 min cooking time
or pre-order at time of booking) 5**