



SECONDI

- Filetto di Cernia al prezzemolo** **NZ\$36.00**
Pan-fried Hapuka fillet with macadamia nuts, served with sautéed zucchini, slow cooked vine tomatoes, parsley and basil oil
- Petto di pollo ai profumi di bosco** **NZ\$35.00**
Corn fed chicken breast, pan fried with porcini mushrooms, served with a grape jus and truffle potatoes mash
- Agnello in crosta di salvia, finocchio brasato, mela cotogna e patate al rosmarino** **NZ\$37.00**
Sage crusted rack of Lamb, served with braised fennel, quince jam and garlic and rosemary potatoes
- Filetto alle nocciole** **NZ\$37.00**
Pot roasted eye fillet coated with praline, served with polenta, garlic pan roasted peppers and a Gorgonzola cheese velloutée
- Cervo con verdure al rosmarino** **NZ\$38.00**
Seared Venison served with rosemary and garlic baby vegetable salad, and a cinnamon infused Dolcetto wine reduction
- Insalata tiepida di finocchi, fontina, noci, grissini e rucola** **NZ\$29.00**
Warm baby fennels and porcini mushrooms salad, served with fontina cheese, rocket and grissini sticks, drizzled with aged balsamic.

CONTORNI

- Patate arrosto al rosmarino e aglio** **NZ\$8.00**
Oven roasted potato wedges with rosemary and crushed garlic
- Insalatina mista, noci, formaggio Montanaro e aceto balsamico** **NZ\$8.00**
Mesculin salad with walnuts and Montanaro aged goat cheese with a drizzle of balsamic
- Nido di coste al gorgonzola** **NZ\$8.00**
Creamy silverbeet with gorgonzola
- Fagiolini al vino bianco** **NZ\$8.00**
Green beans slowly braised in white wine and garlic