



Entrees

Soup of the Day **\$14**

Made with fresh seasonal ingredients. Served with toasted ciabatta + cultured butter

Mushroom + Blue Cheese Arancini **\$16**

Fried risotto balls, served with celeriac puree + shaved parmesan

Warm Caprese Salad **\$18**

Slow roasted tomatoes, with buffalo mozzarella, basil oil + toasted ciabatta

Smoked Salmon Salad **\$18**

House smoked salmon, baby spinach, toasted walnuts, marinated ricotta + pickled red onion

Traditional Carbonara **\$18**

House made fettucine in a pancetta, garlic + parmesan emulsion sauce, with toasted ciabatta

To Share:

Antipasti Platter **Small \$22** **Large \$34**

A selection of cured meats + local cheeses, served with cultured butter, marinated olives, pickles + toasted breads

Seafood Platter **Small \$24** **Large \$38**

Southern fried blue cod wings, baby octopus, mussel escabeche, clam ceviche, smoked salmon mousse + sauerkraut served with grilled lemon + toasted breads

Breads & Dips **Small \$14** **Large \$20**

A selection of house made dips + butters with toasted ciabatta + focaccia

North Otago has fantastic local and regional produce, as we love to use these local seasonal products our menu is constantly changing. We are more than happy to adapt any of our dishes to cater for any allergies.