

Celebrating All Things Piggy !!

Thursday, Friday & Monday
2 course \$48pp / 3 course \$63pp

Saturday & Sunday Menu
2 course \$55pp / 3 course \$65pp

Primi

Salumi misti (For 2)
Selection of cured meats, parfait, gnoccho fritto

Terrine
Pork terrine with wholegrain mustard, crostini, cornichons

Tortellini di cinghiale
Wild boar tortellini, chestnut, portobello mushroom

Secondi

Cotoletta di maiale
Pork cutlet, Mt zero lentils, broad bean and pea salad, jus

Hapuka
Herb crusted Hapuka, artichokes, cavolo nero, clams

Petto di Pollo
Roast Milawa chicken breast, guanciale, parsnip, smoked leek, sprouts, jus

Contorni

Chips, confit garlic and rosemary 8
Italian slaw, garden cabbage, carrot, pickled onion, pine nuts 8
Mixed leaves, herbs, mustard vinaigrette 8
Roast jerusalem artichokes, chilli, nut crumb 12

Dolce & Formaggio

Chocolate Fondant
Hot chocolate fondant, honeycomb, pistachio, raspberry sorbet

Pannacotta
Honey pannacotta, white chocolate, rhubarb, lemon balm

Formaggio
A selection of cheeses, served with fresh fruit, fruit paste, candied walnuts and flat bread crackers (3 varieties)

Carafes of Wine straight from barrel

2019 Bella Riva Fiano
2019 Estate Vineyard Pinot Noir
2019 PHI Syrah

By the Glass: 8
Half Carafe: 22 (500 ml)
Full Carafe: 35 (1 litre)

Mulled Wine

Blend of red wine
and aromatic spices

\$10