



Bar Menu



GARLIC LOAF

European artisan bakery loaf, generously filled with roasted garlic and parmesan cream, served warm with whipped butter and premium extra virgin olive oil. (V)
\$16

MARINATED OLIVES & NUTS

A selection of warmed Kalamata olives and house-roasted spiced nuts. (GF, DF, V)
\$15

BRAZILIAN CHEESY BITES

Traditional Brazilian cheese breads, baked golden and served with a rich creamy bacon spread. (GF)
\$20

CALABRESE SAUSAGE APPETIZER

Italian gourmet smoked Calabrese sausage, sliced and grilled, accompanied by caramelised onion and seasoned crostini.
\$25

POLENTA DUSTED CALAMARI

Tender calamari lightly coated in fine polenta flour and fried until golden, served with crisp garden leaves and your choice of lime & coriander aioli or house tartare sauce. (GF, DF)
\$25

TIGER PRAWNS

Premium tiger prawns marinated in aromatic dende oil, tossed with capers, fresh chilli and coriander, finished with a garden salad garnish. (GF)
\$30

DISTINCTION ANTIPASTI PLATTER

Farmhouse Brie, Aged Cheddar, Blue Cheese, seeded crackers, nuts, relish, quince, Serrano ham, Calabrese sausage, marinated olives and crusty bread. (GFA)
\$85

TRUFFLE PARMESAN FRIES

Golden skin-on fries seasoned with oregano, finished with aromatic truffle essence and shaved parmesan. (V, GF)
\$17

NONA'S POLENTA FRIES

Homemade polenta just as Nona used to make, crisp fried, dusted with paprika salt and served with house-made coriander mayonnaise. (V, GF)
\$15

PULLED BEEF BRISKET MINI WELLINGTONS

Golden fried pastries filled with slow-cooked pulled beef brisket enriched with a creamy mushroom sauce, served with chimichurri.
\$20

CRISPY CAULIFLOWER BITES

Crispy cauliflower florets served with lime mayonnaise, toasted sesame and spring onion. (V)
\$19

SELECTION OF LOCAL CHEESE

A curated selection of local cheeses served with quince, seasonal fruit, local honey and artisan crackers. (GFA)
\$26

SMOKED VENISON CARPACCIO

South Island farm-raised, pasture-fed and hormone-free venison loin, delicately Pinot smoked and finely sliced, presented with silky mustard sauce, crisp caper popcorn and parmesan crisps. (GF)
\$26