

# Feast \$39.00

## STARTERS

### Combination platters

A selection of our favorite starters

## MAINS

### FATIMA'S TAGINE

Tender slow cooked medium spiced mutton shank with lemon, fresh herb chermoula paste served with couscous

### PAELLA

Authentic Spanish rice & saffron with freebird chicken, housemade chorizo, Marlborough mussels, jumbo prawns & green beans

### Cannelloni

NZ spinach, Zany Zeus ricotta & housemade tomato sauce

### 9 Hour Bolognese

Slow braised Prime veal, NZ pork on handmade rigatoni & parmesan

## SALADS

### COS & ROCKET LETTUCE

Shaved parmesan with lemon vinaigrette

### MORROCAN ORGANIC CARROT SALAD

Fresh mint & honey cumin dressing

### GREEK SALAD

Tomato, cucumber, kalamata olives & cow's feta cheese

## PIZZAS

### MARGHERITA

Tomato base, sweet basil & mozzarella

### Pepperoni

Pepperoni, tomato & mozzarella

# **Feast \$55.00**

## **STARTERS**

### **Combination platters**

A selection of our favorite starters

## **MAINS**

### **Porchetta**

Slow roasted stuffed pork stuffed with rosemary & garlic, served with new season jersey bennie potatoes, sage & rosemary sauce

### **PAELLA**

Authentic Spanish rice & saffron with freebird chicken, housemade chorizo, Marlborough mussels, jumbo prawns & green beans

### **Cannelloni**

NZ spinach, Zany Zeus ricotta & housemade tomato sauce

### **9 Hour Bolognaise**

Slow braised Prime veal, NZ pork on handmade rigatoni & parmesan

## **SALADS**

### **COS & ROCKET LETTUCE**

Shaved parmesan with lemon vinaigrette

### **MORROCAN ORGANIC CARROT SALAD**

Fresh mint & honey cumin dressing

### **GREEK SALAD**

Tomato, cucumber, kalamata olives & cow's feta cheese

## **PIZZAS**

### **MARGHERITA**

Tomato base, sweet basil & mozzarella

### **Pepperoni**

Pepperoni, tomato & mozzarella

## **DESSERTS**

### **Vanilla pannacotta with fresh berries**

Vanilla bean cream

### **Torta caprese**

Chocolate & almond cake with chocolate gelato

### **Grilled panettone with strawberries**

Italian fruit cake, strawberries & cream

# **Feast \$69.00**

## **On Arrival**

### **Spanish gazpacho**

Small glasses of fresh chilled tomato soup

## **STARTERS**

### **Combination platters**

A selection of our favorite starters

### **Flower pot garlic bread**

## **MAINS**

### **Porchetta**

Slow Roasted stuffed pork stuffed with rosemary & garlic, served with new season jersey bennie potatoes, sage & rosemary sauce

### **PAELLA**

Authentic Spanish rice & saffron with freebird chicken, housemade chorizo, Marlborough mussels, jumbo prawns & green beans

### **Capretto**

Slow roasted milk fed goat, roast new potatoes, whole garlic & baby pearl onions

### **Cannelloni**

NZ spinach, Zany Zeus ricotta & housemade tomato sauce

### **Linguine pescatore**

Prawns, calamari, mussels & surf clams with tomato sauce

## **SALADS**

### **Cos & rocket**

Shaved parmesan with lemon vinaigrette

### **Caprese**

Fresh buffalo mozzarella, tomato & basil

### **Greek salad**

Tomato, cucumber, kalamata olives & cow's feta cheese

### **Niçoise**

Confit of tuna, green beans, tomato, olives, new potato & soft poached egg

## **PIZZAS**

### **Margherita**

Tomato base, sweet basil & mozzarella

### **Berlusconi**

Salami, prosciutto, tomato & mozzarella

## **DESSERTS**

### **Grilled pannetone with strawberries**

Italian fruit cake, strawberries & cream

### **Torta caprese**

Chocolate & almond cake with chocolate gelato

### **Champagne poached peach with fresh raspberries & mascarpone semifreddo**