



Finest Italian Cuisine and European Inspired Wines
Eat, Drink, Love

Pescetti Marinati

Bite size pieces of marinated Terakihi with lemon, lime, garlic, chilli, Italian parsley and Poderi Crisci olive oil.

Poderi Crisci "Zefiro" Sparkling Pinot Grigio

Il Pane

A selection of fresh homemade breads and grissini with estate olives and olive oil.

Buratta con Pomodorini

Creamy centred organic mozzarella with cherry tomato, garden basil and Poderi Crisci olive oil.

Poderi Crisci Rose 2024

Ravioli Cime di rape

Homemade ravioli filled with ricotta and beetroot tips, burnt butter, sage and pine nut sauce.

Poderi Crisci Pinot Grigio 2022

Tonno

Pan seared big eye tuna loin, creamed carrot and asparagus shoots.

Poderi Crisci Chardonnay 2021

Agnello

Pan roasted Hawkes Bay lamb rump, wrapped in pancetta with roast potato and herb fan, garlic cream and Poderi Crisci Jus.

Poderi Crisci Syrah 2019

Strudellino

Filo Pastry strudel of apple, pear and garden rhubarb, wild berry coulis and homemade vanilla bean gelato.

Poderi Crisci Agrumetto Citrus Liqueur

Please let your waiter know if you have any allergies or dietary requirements

\$125pp - \$195pp with matching wines.

*15% Surcharge applies on Public Holidays
Gratutities graciously accepted for great service*