

Pizzas

Margherita Pizza	27
Cherry tomatoes, locally produced ViaVio bocconcini and mozzarella.	
Three Cheese Pizza	29
Blue vein, locally produced ViaVio bocconcini and mozzarella topped with fresh spinach.	
Claudia Special	28
Marinated artichoke hearts with Italian sundried tomatoes, feta and mozzarella.	
Vegan Pizza	27
Italian sundried tomatoes, pitted kalamata olives and cashew nuts with basil pesto and vegan cheese topped with fresh spinach.	
The Pollo Pizza	29
Manuka smoked chicken with brie cheese, cranberry sauce and mozzarella.	
Smoked Salmon Pizza	32
Smokehouse smoked salmon with Italian sundried tomatoes, capers and mozzarella.	
Parma Pizza	28
A thin sliced, dry-cured prosciutto with Italian sundried tomatoes, mozzarella and fresh spinach.	
Nonna Perano	27
A mild-heat salami, pitted kalamata olives, Italian sundried tomatoes and mozzarella.	
Uncle Tai's Pepperoni	26
A mild-heat salami topped off with mozzarella.	

Additional Toppings

Olives, capers, jalapenos, fresh spinach	1
Anchovies, basil pesto, artichokes, blue cheese, brie cheese	4
Prosciutto, pepperoni, vegan cheese, smoked chicken	5

gluten free options available | please advise staff of any allergies



Platters

Flat Bread

15

Baked flat bread with hummus and pesto.

Smoked Pâté Selection

25

Smokehouse smoked salmon & fish pâtés with a selection of crackers and bread.

Charcuterie Platter

30

Prosciutto, felino, sopressa, manuka smoked chicken, olives, baby cucumbers and chutney with crackers and bread.

Mediterranean Platter

30

Feta, dolmades, kalamata olives and artichokes with pesto, hummus and bread.

Cheese Board

A choice of one, two or three cheeses served with a selection of crackers, walnut pastilla, dried fruit and your choice of hot passionfruit jam or fig & feijoa chutney.

Please ask staff for our current cheese selection.

One Cheese

25

Two Cheeses

35

Three Cheeses

45

Add

Prosciutto +7 Pepperoni +3 Olives +4 Vegan Pesto + 4 Cheese + 10
Smoked Fish or Smoked Salmon Pâté + 8 Dolmades +7 Flat Bread +5

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Small Plates

	small	large
Corn Chips with Salsa	11	--
Olives	4	6
Nuts	5	11
Prosciutto	--	7
Dolmades	--	7
Sea Salt Proper Crisps	6	14
Cheeza-Peno Proper Tortilla Chips	6	14

Dessert

New York Brownie	12
Served with Vanilla Icecream Garnished with Freeze Dried Raspberries	
Cookie Dough & Caramel Slice	12
Served with Vanilla Icecream Garnished with Grated Dark Chocolate	

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Food Menu

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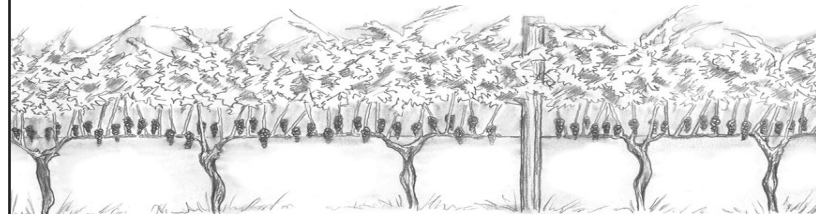
One Cheese \$25

Two Cheeses \$35

Three Cheeses \$45

Extras

Prosciutto +7 Pepperoni +3 Olives +4
Vegan Pesto +4 Cheese +10
Smoked Fish or Smoked Salmon Pâté +8
Dolmades +7 Flat Bread +5





Wine Tasting Trees

Choose one of our selections. Trees total 150ml of wine.

Receive \$5 off a bottle per Tasting Tree*

	Take Away		Take Away
	Bottle		Bottle
\$25 New Zealand Rosé		\$25 Esoteric Whites	
Huia Brut Rosé 2019	50	The Lumberjack Pinot Gris 2020	26
SHEiLD Pinot Meunier Rosé 2022	29	Rimu Grove Tom, Dick & Harry 2023	35
Moutere Hills 'The Chloe' Rosé 2023	26	SHEiLD Albariño 2023	30
Bronte Pinot Rosé by Rimu Grove 2022	29.95	Hunter's Grüner Veltliner 2022	29
Vista Pinot Rosé 2023	28	Sea Level Chenin Blanc 2020	30
\$25 Rimu Grove Classic Five		\$25 Sparkling Selection	
Bronte Pinot Rosé by Rimu Grove 2022	29.95	Huia Brut Rosé 2019	50
Rimu Grove Riesling 2017	27.95	Kahurangi Blanc de Blancs Reserve 2019	39
Rimu Grove Gewürztraminer 2023	35	Palmer & Co Brut Reserve Champagne	89
Rimu Grove Chardonnay 2020	49.95		
Rimu Grove Pinot Noir 2017	55.95		
\$25 New Zealand Sauvignon Blanc		\$25 Fireside Reds	
Moutere Hills Sauvignon Blanc 2023	25	Mapua Pinot Noir 2022	28.95
Blackenbrook Sauvignon Blanc 2023	26	Moutere Hills Merlot 2021	45
Jules Taylor Sauvignon Blanc 2023	30	Sebastiani Zinfandel 2021	38
Resurgence Sauvignon Blanc 2023	26	Waimea Cabernet Franc Syrah 2022	28
SHEiLD Sauvignon Blanc 2023	28	Blackenbrook Montepulciano 2021	45
\$30 Nelson Pinot Noir		\$30 Nelson Chardonnay	
Mapua Pinot Noir 2022	28.95	Kina Beach Reserve Chardonnay 2016	36
Rimu Grove Pinot Noir 2017	55.95	Waimea Chardonnay 2023	32
Vista Reserve Pinot Noir 2021	45	Rimu Grove Chardonnay 2020	49.95
Old House Vineyards Falcon Hill Pinot Noir 2019	45	Moutere Hills Chardonnay 2021	39
Synergy by Rimu Grove Pinot Noir 2015	98	Rimu Grove Synergy Chardonnay 2019	65
\$30 New Zealand Wines		\$30 Nelson Wines	
Huia Brut Rosé 2019	50	Vista Pinot Rosé 2023	38
SHEiLD Albariño 2023	30	Rimu Grove Riesling 2017	27.95
Rimu Grove Synergy Chardonnay 2019	65	Kina Beach Reserve Chardonnay 2016	36
Valli Bendigo Pinot Noir 2021	72	Synergy by Rimu Grove Pinot Noir 2015	98
Moutere Hills Syrah 2022	45	Blackenbrook Montepulciano 2021	45
\$30 International Reds		\$40 Premium Wines	
Peregrine Pinot Noir 2021	60	Palmer & Co Brut Reserve Champagne	89
Sebastiani Zinfandel 2021	38	Moutere Hills Sarau Chardonnay 2020	65
Bogle Phantom Red 2016	39.50	Rimu Grove Synergy Pinot Noir 2015	98
Kilikanoon Shiraz 2020	34	Yalumba 'The Cigar' Cabernet Sauvignon	45
Yalumba 'The Cigar' Cabernet Sauvignon	45	Sandeman 10YO Tawny Port	85