

DINNER SET

Menu A: Starter & Main - \$59.5pp

Menu B: Starter, Main & Dessert \$75pp

Add glass of Sparkling on arrival +\$12pp

required for bookings of 12+

Starter to Share

ANTIPASTI PLATTER

Chef's selection of charcuterie, pate, pickles, local olives, artisan breads, Olivo extra virgin olive oil, dukkah

Choice of Main

BEEF EYE FILLET, truffled pommes Anna, roast beetroot puree, charred broccoli, red wine jus [n/g]

SMOKED SALMON & PRAWN FETTUCCHINE, capers, chilies, yuzu cream sauce, local Olivo's lemon olive oil [n/d*]

PERI PERI CHICKEN, spicy marinated half chicken, potato lattice, Portuguese salad [g*/n/d]

GRILLED PORK FILLET, Armagnac cream sauce, pickled fennel, blistered cherry tomatoes, baby spinach, parsley + mint salad [n/g]

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v/ve*/d*/n*]

Desserts (Menu B)

BERRY CHEESECAKE, set cheesecake, berry compote, cookie crumble [g/n/v]

CLASSIC CREME BRULEE, vanilla creme brulee [g/n/v]

KĀPITI ICE CREAM & SORBET SELECTION [v/ve*/g*/d*/n*]

Extras: Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

Makikihi Fries [ve*/g*/n] 13

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 13

Salad greens, feta, sun-dried tomatoes, kalamata olives, pickled red onions, Greek dressing [v/d*/n/g] 13

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian;
*dish may be adapted; trace elements may remain
Menu and prices are subject to change after booking

GRAND

XMAS THEMED

Menu A: Starter, Main & Dessert \$79.5pp

Add glass of Sparkling on arrival +\$12pp

required for bookings of 12+

[not available on Christmas Day]

GRAND

Starter to Share

ANTIPASTI PLATTER,
Chef's selection of charcuterie, pate, pickles, local olives,
artisan breads, Olivo extra virgin olive oil, dukkah

Choice of Main

TURKEY ROULADE,
parsnip puree, garlic butter new potatoes,
green beans, red wine jus

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach,
cream, truffle oil, toasted pine nuts, microgreens [v/ve*/d*/n*]

Desserts

CHRISTMAS PAVLOVA,
chantilly cream | fresh berries | cream patisserie [v/g/n]

KĀPITI ICE CREAM & SORBET SELECTION [v/ve*/g*/d*/n*]

Extras: Table Sides

Polenta Caponata,
crispy polenta sticks, parmesan, olives,
peppers, capers, spring onions [v/ve*/n/g/d] 13

Makikihi Fries [ve*/g*/n] 13

Green beans, broccoli, wild spinach,
crumbled feta, almonds, hollandaise
[n*/g/v/ve*] 13

Salad greens, feta, sun-dried tomatoes,
kalamata olives, pickled red onions,
Greek dressing [v/d*/n/g] 13

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian;

*dish may be adapted; trace elements may remain

Menu and prices subject to change after booking