



LUNCH MENU

\$35 PER PERSON

PRIMI

for the table to share

Freshly Baked Sourdough with
Local Butter & Citrus Oil

Mushroom & Truffle Arancini with
Aioli & Parmesan

Tuna Crudo, Horseradish Creme Fraiche,
Charred Orange, Basil

SECONDI

please choose one of the following

Pipe Rigate, Pomodoro, Ricotta & Basil

Char Grilled Snapper, Buttermilk Dressing,
Dill, Pickled Mussels & Celery

Roasted Lamb Rump, Mint Salsa Verde,
Smoked Potato, Cavolo Nero, Pistachio

ADD-ONS

SEASONAL OYSTERS

Freshly Shucked, Italian Vinaigrette
1/2 Doz 42 — Doz 84

Beer Battered, Guindilla Chilli Mayo
1/2 Doz 48 — Doz 96

SIDES TO SHARE

Hand cut fries, parmesan black pepper15

Brussels Sprouts, Crispy Guanciale, Balsamic
Frutta Secca, Parsley 16

Roasted Beetroots, Walnut Cream..... 18

DRINK SPECIALS

BEER

Peroni (400ml) 10

COCKTAILS

Hendricks Gin & Fever Tree Premium Tonic..... 15

Hendricks Gin & Passionfruit
Hendricks, Prosecco, Lemon, Passionfruit 15

Hendricks, Aperol Blood Orange
Hendricks, Aperol, Grenadine, Lemon & Fever
Tree Blood Orange Tonic 15

WINE

Idle Hands Chardonnay..... 12 / 60

Idle Hands Sauvignon Blanc 12 / 60

Idle Hands Pinot Gris 12 / 60

Idle Hands Pinot Noir 12 / 60

Terra Sancta Rose..... 14 / 70

Keep up to date with Festival news
and events at savor.co.nz



DINNER MENU

\$55 PER PERSON

PRIMI

for the table to share

Freshly Baked Sourdough
with Local Butter & Citrus Oil

Cured Meat Selection, Venison & Walnut Salami,
Coppa Riserva, Stofelotto, Balsamic Onions,

Fresh Stracciatella, Salt Baked Beets, Mint,
Pistachio, Lemon & Honey Dressing

Tuna Crudo, Horseradish Creme Fraiche,
Charred Orange & Basil

SECONDI

please choose one of the following

Pipe Rigate, Pomodoro, Ricotta & Basil

Char Grilled Snapper, Buttermilk Dressing,
Dill, Pickled Mussels & Celery

Roasted Lamb Rump, Mint Salsa Verde,
Smoked Potato, Cavolo Nero, Pistachio

ADD-ONS

SEASONAL OYSTERS

Freshly Shucked, Italian Vinaigrette
1/2 Doz 42 — Doz 84

Beer Battered, Guindilla Chilli Mayo
1/2 Doz 48 — Doz 96

SIDES TO SHARE

Hand cut fries, parmesan black pepper15

Brussels Sprouts, Crispy Guanciale, Balsamic
Frutta Secca, Parsley 16

Roasted Beetroots, Walnut Cream..... 18

DRINK SPECIALS

BEER

Peroni (400ml) 10

COCKTAILS

Hendricks Gin & Fever Tree Premium Tonic..... 15

Hendricks Gin & Passionfruit
Hendricks, Prosecco, Lemon, Passionfruit 15

Hendricks, Aperol Blood Orange
Hendricks, Aperol, Grenadine, Lemon & Fever
Tree Blood Orange Tonic 15

WINE

Idle Hands Chardonnay..... 12 / 60

Idle Hands Sauvignon Blanc 12 / 60

Idle Hands Pinot Gris 12 / 60

Idle Hands Pinot Noir 12 / 60

Terra Sancta Rose..... 14 / 70

Keep up to date with Festival news
and events at savor.co.nz