



## LUNCH MENU

\$35 PER PERSON

### PRIMI

*for the table to share*

Freshly baked sourdough

Seasonal Arancini, aioli, parmesan

Big Glory Bay Salmon & snapper crudo,  
green chilli dressing

### SECONDI

*please choose one of the following*

Pipe Rigate, tomato, ricotta, basil oil

Chargrilled Snapper, buttermilk dressing,  
dill, pickled mussels, celery

Roasted Lamb Rump,  
mint salsa verde, smoked potato aioli

### 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 pepper .....15

Grilled round green beans, guanciale,  
nasturtium pesto .....19

## DRINK SPECIALS

### CHAMPAGNE

Moët & Chandon, Epernay, France ..... 17/99

### COCKTAILS

Aurora Spritz

Malfy Con Limone, Malfy Amarena, Limoncello,  
Lemon & Thyme, Prosecco, Soda ..... 15

Paloma Raffinata

Altos Tequila, Campari, Lime, Grapefruit,  
Juice & Soda ..... 15

Capitano

Bumbu Rum, Lime, Angostura Bitters,  
Ginger Beer, Mint ..... 15

Hennessy & Ginger ..... 15

### WINE

Idle Hands, Sauvignon Blanc,

Marlborough ..... 14/70

Gwen, Chardonnay, Hawke's Bay ..... 16/80

Gwen, Pinot Gris, Hawke's Bay ..... 16/80

Whispering Angel, Rose, Côtes de Provence 18/90

Ace's & Arrow, Pinot Noir,

Central Otago ..... 17/85

### BEER

Peroni (400ml) ..... 10

### NON-ALC

Cetriolo

Seedlip 108, Cucumber Juice, Elderflower,  
Lemon, Egg White ..... 12

Keep up to date with Festival news  
and events at [savor.co.nz](http://savor.co.nz)

NO. 01  
MARKET SQUARE

*Bar & Griglia*  
**BIVACCO**

CARNE PESCE GRANO UVA  
VIADUCT HBR AKL



## DINNER MENU

**\$55 PER PERSON**

### PANE

Tigelle, Whipped Parmesan

### PRIMI

*for the table to share*

Seasonal Arancini, aioli, parmesan

Big Glory Bay Salmon & snapper crudo,  
green chilli dressing

### SECONDI

*please choose one of the following*

Pipe Rigate, tomato, ricotta, basil oil

Chargrilled Snapper, buttermilk dressing,  
dill, pickled mussels, celery

Roasted Lamb Rump,  
mint salsa verde, smoked potato aioli

### DOLCE

Caramelized orange panna cotta, biscotti

Add Negroni Jellies — Sea

## 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 pepper ..... 15

Grilled round green beans, guanciale,  
nasturtium pesto ..... 19

## DRINK SPECIALS

### CHAMPAGNE

Moët & Chandon, Epernay, France ..... 17/99

### COCKTAILS

Aurora Spritz

Malfy Con Limone, Malfy Amarena, Limoncello,  
Lemon & Thyme, Prosecco, Soda ..... 15

Paloma Raffinata

Altos Tequila, Campari, Lime, Grapefruit,  
Juice & Soda ..... 15

Capitano

Bumbu Rum, Lime, Angostura Bitters,  
Ginger Beer, Mint ..... 15

Hennessy & Ginger ..... 15

### WINE

Idle Hands, Sauvignon Blanc,  
Marlborough ..... 14/70

Gwen, Chardonnay, Hawke's Bay ..... 16/80

Gwen, Pinot Gris, Hawke's Bay ..... 16/80

Whispering Angel, Rose, Côtes de Provence 18/90

Ace's & Arrow, Pinot Noir,  
Central Otago ..... 17/85

### BEER

Peroni (400ml) ..... 10

### NON-ALC

Cetriolo

Seedlip 108, Cucumber Juice, Elderflower,  
Lemon, Egg White ..... 12

Keep up to date with Festival news  
and events at [savor.co.nz](http://savor.co.nz)