

# ORTOLANA

## LUNCH MENU

\$35 per person

### MAIN

*Please choose one*

RICOTTA & PUMPKIN GNOCCHI  
pumpkin, citrus, herbs

CHICKEN COTOLETTA  
fennel, citrus, apple, greens

PAPPARDELLE, BRAISED LAMB LEG  
pangrattato

### DESSERT

*Please choose one*

LEMON CURD, ITALIAN MERINGUE  
shortbread

CHOCOLATE CREMEUX  
creme fraiche, whiskey, crumb, seasonal fruit

### ADD-ONS

Marinated citrus olives .....	8
House bread, rosemary, aged balsamic .....	8
Potatoes, garlic confit, rosemary .....	12
Garden greens, tamarillo, red onion, citrus dressing .....	12

## DRINK SPECIALS

### CHAMPAGNE

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

### COCKTAILS

#### SPRITZ

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

#### PALOMA

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

#### STORMY

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

Idle Hands, Pinot Gris, Hawke's Bay ..... 15 / 75

Gwen, Rose, Marlborough ..... 16 / 80

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

### BEER

Peroni (Bottle) ..... 8

Festival menus are correct at the time of publishing but are  
subject to product availability & seasonal changes.  
Day & time restrictions may apply.

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

# ORTOLANA

## DINNER MENU

\$55 per person

### ENTREE

*Please choose one*

**BEETROOT CARPACCIO**  
feta, candied walnut, greens

**CHICKEN LIVER PARFAIT**  
seasonal chutney, crostini

**MARKET FISH CRUDO**  
green kiwifruit, citrus labneh, herbs

### MAIN

*Please choose one*

**RICOTTA & PUMPKIN GNOCCHI**  
pumpkin, citrus, herbs

**CHICKEN COTOLETTA**  
fennel, citrus, apple, greens

**PAPPARDELLE, BRAISED LAMB LEG**  
pangrattato

### DESSERT

*Please choose one*

**LEMON CURD, ITALIAN MERINGUE**  
shortbread

**CHOCOLATE CREMEUX**  
creme fraiche, whiskey, crumb, seasonal fruit

### ADD-ONS

Marinated citrus olives ..... 8  
House bread, rosemary, aged balsamic ..... 8  
Potatoes, garlic confit, rosemary ..... 12  
Garden greens, tamarillo, red onion,  
citrus dressing ..... 12

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## DRINK SPECIALS

### CHAMPAGNE

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

### COCKTAILS

#### SPRITZ

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

#### PALOMA

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

#### STORMY

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

Idle Hands, Pinot Gris, Hawke's Bay ..... 15 / 75

Gwen, Rose, Marlborough ..... 16 / 80

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

### BEER

Peroni (Bottle) ..... 8

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