



DINNER MENU

\$55 PER PERSON

PANE

House Made Focaccia, Basil Oil,
Whipped Parmesan

PRIMI

FOR THE TABLE TO SHARE

Mushroom Arancini, Aioli, Parmesan
Sicilian Crudo, Big Glory Bay Salmon,
Snapper, Capers, Lemon Dressing

SECONDI

PLEASE CHOOSE ONE OF THE FOLLOWING

Corn Ravioli, Tomato, Tarragon

Chargrilled Snapper,
Lemon Fennel, Aioli

Roasted Lamb Rump, Smoked Eggplant,
Fennel Salsa Verde, Roasted Baby Onions,
Puffed Barley

DOLCE

Caramelized Orange Panna Cotta, Biscotti

ADD-ONS

FRESHLY SHUCKED OYSTERS

1/2 Doz 39 — Doz 78

PROSCIUTTO

Gnocchi Fritto, Parmesan 30

SIDES TO SHARE

Truffle Fries, Parmesan Parsley & Aioli 16

Rocket, Shaved Parmesan &
Balsamic Vinaigrette..... 16

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

Kim Crawford Small Parcels, Chardonnay,
Hawke's Bay 16/80

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

Ruffino Aqua Di Venus Rose, Tuscany,
Italy, Marlborough..... 16/80

Minuty Rose, Côtes de Provence 16/80

Idle Hands Pinot Noir, Pinot Noir,
Marlborough 17/85

BEER

Peroni (400ml) 10

NON-ALC

Pompelo Spritz

Gin-like, Grapefruit, Passionfruit,
Soda 12

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

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



LUNCH MENU

\$35 PER PERSON

PRIMI

FOR THE TABLE TO SHARE

Mushroom Arancini, Aioli, Parmesan
Sicilian Crudo, Big Glory Bay Salmon,
Snapper, Capers, Lemon Dressing

SECONDI

PLEASE CHOOSE ONE OF THE FOLLOWING

Corn Ravioli, Tomato, Tarragon
Chargrilled Snapper,
Lemon Fennel, Aioli
Roasted Lamb Rump, Smoked Eggplant,
Fennel Salsa Verde, Roasted Baby Onions,
Puffed Barley

ADD-ONS

FRESHLY SHUCKED OYSTERS

1/2 Doz 39 — Doz 78

PROSCIUTTO

Gnocchi Fritto, Parmesan 30

SIDES TO SHARE

Truffle Fries, Parmesan Parsley & Aioli 16
Rocket, Shaved Parmesan &
Balsamic Vinaigrette..... 16

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
Kim Crawford Small Parcels, Chardonnay,
Hawke's Bay 16/80
Idle Hands, Pinot Gris, Hawke's Bay 15/75
Ruffino Aqua Di Venus Rose, Tuscany,
Italy, Marlborough..... 16/80
Minuty Rose, Côtes de Provence 16/80
Idle Hands Pinot Noir, Pinot Noir,
Marlborough 17/85

BEER

Peroni (400ml) 10

NON-ALC

Pompelo Spritz
Gin-like, Grapefruit, Passionfruit,
Soda 12

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