

D O L C E

CAFE · RESTAURANT · BAR

DINNER MENU

{To Begin}

GARLIC BREAD / woodfired ciabatta with garlic butter (V) \$8	
FLATBREAD / woodfired pizza bread with basil pesto, parmesan cheese and mozzarella (V) S \$16 / L \$22	
CALAMARI FRITTI / crispy fried salt and pepper squid, garlic aioli and fresh lemon \$21	
BRUSCHETTA / fresh tomato & balsamic, buffalo mozzarella, pesto, pickled onion on woodfired ciabatta (V) \$21	
SEAFOOD CHOWDER / mussels, smoked fish and prawns, served with garlic ciabatta \$23	
GARLIC PRAWNS / flambe with white wine, cream, capers, and garlic butter, served with woodfired ciabatta \$22	

{Main Fare}

CAESAR SALAD / cos lettuce, spinach, parmesan, bacon, poached egg, anchovy, ciabatta croutons (GF&V optional) \$23	
- Add Southern Fried Chicken \$26	

AUTUMN INSALATA / roasted kumara and pumpkin, quinoa, greens, fig balsamic, ricotta salata (GF V) \$23	
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PAPPARDELLE CARBONARA / bacon, mushroom, spinach, free range egg and parmesan (V optional) \$25	
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PRAWN LINGUINE / tiger prawns, chorizo, tomato passata, chilli flakes, capers, peppers, rocket, parmesan, lemon \$30	
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LAMB GNOCCHI / slow cooked shoulder, kumara dumpling, forage mushroom, rocket, parmesan, lemon, jus \$32	
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PORK SPARERIBS / 1/2kg slow cooked, sticky hickory BBQ sauce, pickled sesame slaw, makihiki fries \$30	
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RIBEYE STEAK / 250g Ribeye, garlic potato gratin, woodfire roasted broccolini, red wine jus (GF) \$38	
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CHICKEN PARMIGIANA / panko crusted, mozzarella & passata, garlic potato gratin, woodfire roasted broccolini \$35	
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PORK BELLY / 200g slow roasted, garlic potato gratin, woodfire roasted broccolini, apple, wine jus (GF) \$35	
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{Sides}

MAKIKIHI FRIES / served with garlic aioli (GF V) \$8	
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GARLIC BREAD / woodfired ciabatta with garlic butter (V) \$8	
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AUTUMN INSALATA / roasted kumara & pumpkin, quinoa, greens, fig balsamic, ricotta salata (GF V) \$9	
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CAULIFLOWER GRATIN / Kahurangi blue, cheddar, panko parmesan gratin (V) \$9	
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POLENTA CHIPS / served with garlic aioli (GF V) \$9	
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{Pizza}

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MARGHERITA / tomato passata, basil pesto, mozzarella (V) \$17	\$17	\$24
HAWAIIAN / classic ham and pineapple \$18	\$18	\$26
PUTANESCA / mushrooms, capers, kalamata olives, anchovies \$23	\$23	\$32
NAPOLI / chorizo, portobello mushrooms, spinach, tomato \$23	\$23	\$32
PEPPERONI / pepperoni salami, chilli flakes, scamorza \$23	\$23	\$32
SORRENTO / spinach, roasted pumpkin and kumara, feta, garlic aioli (V) \$23	\$23	\$32
MILANESE / chorizo, salami, kalamata olives, anchovies \$23	\$23	\$32
GLADIATOR / chorizo, ham, salami, red onion, sweet chilli sauce \$24	\$24	\$33
CARNE / chorizo, pork belly, salami, red onion, manuka bbq sauce \$24	\$24	\$33
SICILIAN / chicken, streaky bacon, spinach, red onion, peanut satay sauce \$24	\$24	\$33
TUSCAN / prosciutto, haloumi cheese, spinach, red onion, semi dried tomato, kalamata olives \$24	\$24	\$33
DOLCE DI POLLO / chicken, basil pesto, spinach, parmesan \$24	\$24	\$33
QUATTRO FORMAGGI / feta, gorgonzola, mozzarella, parmesan, garlic (V) \$24	\$24	\$33
BOLOGNESE / beef and tomato ragout, capsicum, mushroom, red onion, spring onion \$24	\$24	\$33
VERONA / chicken, cranberry sauce, spinach, creamy brie \$24	\$24	\$33
PORCELLINO / pulled pork, pork belly, coriander, hoisin, spring onion, sesame \$24	\$24	\$33
POLLO PICANTE / chicken, chorizo, jalapenos, red onion, capsicum, sriracha mayo \$24	\$24	\$33
TUFFO AL FORNO / artichoke, spinach, cream cheese, garlic, chilli flakes, parmesan (V) \$24	\$24	\$33
AGNELINO / slow cooked lamb shoulder, sumac, red onion, spinach, greek yoghurt \$25	\$25	\$34
MARINARA / prawns, market fish, mussels, smoked salmon, capers, red onion \$26	\$26	\$35
SALMONE / smoked salmon, cream cheese, rocket, capers, red onion \$26	\$26	\$35

*Gluten free large bases and dairy-free cheese options available, add \$4