

AOSTA

SOUTH ISLAND DINNER EXPERIENCE

Discover the best seasonal ingredients from around the South Island alongside our most-loved dishes. An ideal way to experience the best of Aosta · 140pp
+ apéritif & matched wines · 85pp

ANTIPASTO

Woodfired Focaccia	7pp
Add selection of :	
Condimento Della Casa / AOSTA Olive Oil / White Balsamic	4
Scorched Sicilian Olives / Citrus / Garden Herbs	11
Mascarpone Cream / Black Pepper / AOSTA Black Truffle Oil	9
Stracciatella / Rose / Table Side Pesto	14
Soused Sardine / Pink Peppercorn / Sunflower	12

SEASONAL PLATES

ALPINE TARTARE TROLLEY	39
Elderberry Hot Sauce / House Made Mustard / Lemon / Crisp Piadina	
Long Line Carpaccio / Tomatillo Escabeche / Cherry Tomatoes / Aged Balsamic	35
Spaghetti / Peroni & Parmesan Fondue / Garden Chive	27
Hand Rolled Ricotta Cavatelli / Aosta 4 Pepper blend / Pecorino	25/45
Salsa alla Vodka / Tomato Tagliatelle / Bluff Coast Octopus / Wild Fennel	46
Gallinella Rossa / Lobster & Mussel Sugo / Sweetcorn / Sea Purslane	48
Pappardelle / Pua / Hens Yolk / Crispy Leek / Purple Shiso	46
Royal Burn Lamb Trio / Confit Zephyr Zucchini / Courgette Flower / Saffron	52
Lake Ohau Wagyu Ribeye 400g / Choice of Side Dish	140
Roasted Potato Terrine / Brown Butter Mayonnaise	9
Insalata Rossa / Extra Virgin Olive Oil / Stone Fruit Vinegar	12

DOLCI

AOSTA Tiramisu	20
Salted Vanilla Gelato / Lemon / Extra Virgin Olive Oil / Begonia Flowers	11