



**ORIGINAL SIN**

## Shared Plates

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Smoked cheese and limoncello fuso with baked **house-made bread** and olive oil. **17.5** <sup>v</sup>

Selection of whole **olives** marinated in rosemary, orange, garlic, chilli and served with ciabatta. **15.5** <sup>gf\* vg</sup>

**Arancini** risotto balls crumbed and deep-fried served with a roasted red pepper sauce and shaved parmesan. (Ask for today's flavour). **20.5** <sup>gf</sup>

**Crispy calamari** tossed in a seasoned flour and served with a black garlic and yoghurt sauce and wild garlic pesto. **21** <sup>gf</sup>

**Sottilette rolled pizza** base with napoli sauce, Wairiri buffalo burrata and fresh basil. **18.5** <sup>v</sup>

**Bruschetta** garlic toasted focaccia with confit tomatoes and Wairiri Buffalo bocconcini. **17** <sup>gf\*</sup>

**Croquettes**, chicken, spinach, ricotta lasagne, served with a green tomato and three cheese sauce and grated parmesan. **19.5**

**Ceviche**, Mediterranean white fish marinated in coconut and lemon with pickled red onion, cherry tomatoes, onion and fennel. Served with garlic bread. **20.5** <sup>df gf\*</sup>

## Antipasto Platter

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Salami, pepperoni, coppa, prosciutto and hot smoked salmon, served with house pickles, sun-dried tomatoes, pickled onions, marinated olives, limoncello fuso, pesto, ceviche, crackers, Italian cheese and olive oil toasted breads. <sup>gf\*</sup>

**Piccolo 55 / Grande 80**

## Secondi

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**NZ Southern Stations wagyu**, chargrilled and served with crumbed egg yolk, black garlic purée, smoked marrow butter and mushroom. <sup>df\*</sup>

200g fillet **60**

250g Sirloin **45**

**Market fish** with pommes purée, burnt baby leeks, lemon herb butter and saffron crisps. **38** <sup>gf</sup>

Porchetta **pork belly** rolled and stuffed with mustard and sage, saffron apple ketchup, pancetta and caraway pickled cabbage. **39** <sup>gf df</sup>

## Shared Secondi

600g **slow cooked lamb shoulder** medallions with red wine jus. **80** <sup>gf df</sup>

**Beef Tagliata 600g** sirloin on the bone chargrilled medium rare with salsa verde. **85** <sup>gf df</sup>

**Ballotine of chicken** 700g boneless chicken stuffed with prosciutto, pistachios and tarragon served with a jus gras. **75** <sup>df</sup>

**Choose three sides to accompany shared secondi**

## Contorni

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**All 14** <sup>gf</sup>

Crauti alla tirolese, Italian sauerkraut with caraway and pancetta. <sup>v df</sup>

Cavolfiori gratinated cauliflower with cheese sauce and provolone cheese. <sup>v</sup>

Duck fat roasted potatoes with parmesan and herbs. <sup>df\*</sup>

Funghi trifolati, sautéed mushrooms with garlic, chilli and herb crumb. <sup>vg</sup>

Steamed greens, beetroot chickpea purée and salsa verde. <sup>v df\*</sup>

Pommes purée with confit garlic and smoked butter. <sup>v</sup>

Cherry tomato, pickled red onion and bocconcini salad with toasted seeds. <sup>vg\*</sup>

Golden Agria fries with rosemary, aioli and parmesan. <sup>v df\*</sup>

# Salads & Soup

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**Caesar salad** prosciutto, cos lettuce, croutons, parmesan, soft poached egg, anchovies and caesar salad dressing. **19.5** <sup>gf\*</sup>

**Add Chicken 6   Add Salmon 8**

**Beetroot garden salad**, roasted beetroot with olive oil, goats cheese, candied walnuts, pickled fennel, walnut dressing and beetroot gel. **24** <sup>gf vg</sup>

**Chicken pastina soup** with chicken and winter vegetable tortellini served with toasted focaccia and butter. **18.5** <sup>df\*</sup>

# Pasta

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**Add ciabatta garlic bread slice \$4**

**Spaghetti Bolognese** ground beef in a rich tomato ragu, fresh herbs and shaved parmesan. **28** <sup>df\*</sup>

**Rigatoni con prosciutto** and porcini mushroom with cream. **29**

Butternut squash **risotto** with toasted walnuts & sage. **26.5** <sup>gf vg\*</sup>

**Bucatini Carbonara guanciale** (Italian cured pork), black pepper, egg and parmesan. **27.5**

**Fettuccine con gamberetti**, prawn with garlic, chilli and sundried cherry tomatoes finished with butter and fresh herbs. **28.5** <sup>df\*</sup>

**Pappardelle al ragù** di cervo, braised venison ragù with juniper and thyme, finished with berries and crème fraîche. **29** <sup>df\*</sup>

All pastas can be made gluten free

# Pizza

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**Add 75g of Wairiri Buffalo burrata for \$12 to any pizza** <sup>gf\*</sup>

## **Margherita**

Tomato, Wairiri buffalo bocconcini and fresh basil. **26** <sup>v vg\*</sup>

## **Pepperoni**

Napoli base, mozzarella, pepperoni, pecorino and hot honey. **28** <sup>df\*</sup>

## **Zucca**

Roasted butternut pumpkin, spinach, pecorino and pickled walnut. **27** <sup>v vg\*</sup>

## **Boscaiola e Peperone**

Roasted capsicum sauce, Italian sausage, peperonata, mozzarella and ricotta. **28.5**

## **Diavola**

Roast chicken, napoli, mozzarella, fresh chilli finished with the devils sauce and chilli oil (medium spice). **28** <sup>df\*</sup>

## **Amanti Della Carne**

Pepperoni, porchetta, Italian sausage, prosciutto, confit garlic and mozzarella. **29** <sup>df\*</sup>

## **Cipolla Bianca**

Red and white onion marinated in cream and thyme, balsamic pickled onion and potato with béchamel sauce. **26.5** <sup>v</sup>

All pizzas can be made dairy free  
Gluten free for \$2.5  
Vegan cheese available on all pizzas

Please note, due to our pizza oven being used to cook all pizzas, if you are a coeliac our gluten-free bases may still contain traces of gluten from the cooking process.

# Dolce

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**All of our desserts are made in-house**

**All 16**

**Tiramisu**

Tiramisu with Dutch cocoa, raspberry and burnt white chocolate soil and pistachio gelato.

**Chocolate Budino**

Rich dark chocolate pudding with salted caramel sauce and dark chocolate gelato. <sup>gf</sup>

**Basque Cheesecake**

Baked vanilla bean cheesecake with berry compote and lemon curd.

**Sticky Toffee Pear Pudding**

Warm date and pear pudding with a cinnamon and orange toffee  
served with a coconut ice cream. <sup>vg</sup>

**Gelato and Treats for two**

A selection of gelato flavours with delicious treats. <sup>gf df\*</sup> (sorbets)

# Dessert Cocktails

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## Lemon Cheesecake

Vodka, Limoncello, Licor 43, lemon juice & cream. 19

## Apple Crumble

Fireball whisky, apple syrup, cinnamon syrup, lemon juice, apple juice & egg white. 19

## Chocolate Box

Galliano Amaretto, Bailey's, chocolate liquor & cream. 19

## Affogato

Espresso, Frangelico, ice cream and biscotti. 19

## EVENTS AT ORIGINAL SIN

For long lunches to cocktail parties  
let us organise the perfect gathering.

[info@originalsin.co.nz](mailto:info@originalsin.co.nz)

## ORIGINAL SIN COCKTAIL CLUB

Friday to Sunday, 11.30am - 2.30pm  
\$75pp.

Two-course lunch with  
five fabulous cocktails.  
Book at the bar online

Most dietary requirements can be accommodated.

## APERITIVO HOURS

Sunday to Friday 4-6pm  
\$9.5 house wine, bubbly,  
tap beer and spirits