

ORIGINAL SIN

ANTIPASTO

TUNA TARTARE 26

pacific yellowfin tuna, pickled courgette ribbons, fennel, citrus, sesame | LG, LD

MEDITERRANEAN OLIVES 17

warmed, herb marinated olives, parmesan crisps | LG, LDO, V, VGO

ANTIPASTO BOARD 38

italian prosciutto, spianata salame and mortadella, brie, gorgonzola, pickles, olives and focaccia | LGO, VO

ROASTED BEET WEDGES 16

rocket pesto, fresh goat's cheese, aged balsamico | LG, LDO, V, VGO

BEEF CARPACCIO 25 CHEF'S PICK

classic carpaccio, cipriani sauce, grana padano, rocket, parsnip crisps | LG, LDO

BREAD AND DIPS 18

freshly baked rye and focaccia, babaganoush and balsamic olive oil | LD, V, VG

CALAMARI FRITTI 16

classic fried squid, charred lemon, aioli | LD

ARANCINI 20

pea and smoked ham fried risotto balls, smoked tomato coulis, parmesan | LDO

FRIES 14

aioli | LG, LD, V, VGO

POLLO FRITTO 23

fried chicken, mcclure's pickles, kaitia fire mayo, charred lemon

MAINS

5 COURSE SHARED MENU 'TRUST THE CHEF' 69

1st: antipasti. 2nd: small plates. 3rd: primi - pasta/risotto. 4th: secondo - main. 5th: dolce - dessert | LGO, LDO, VO, VGO

LASAGNE BOLOGNA 33

classic lasagne with beef mince, lasagne sheets, bechamel and mozzarella, rocket, parmesan and balsamic salad

PORK GNOCCHI 30

soft potato gnocchi, italian pork sausage, napoli sauce, grana padano | LDO

LINGUINE RAGU ALLA BOLOGNESE 27

slow cooked beef mince, passata, garlic, oregano, with linguine pasta and pecorino | LGO, LDO

KIWI CARBONARA 29

guanciale, chicken, cream, egg yolk, pecorino, fresh tagliatelle | LGO

RAVIOLI 38

hand-made mushroom and feta ravioli, truffle cream, walnuts | V

TUSCAN LAMB RUMP 37

charred root veg, fried gnocchi, marsala jus | LGO, LD

MT COOK SALMON RISOTTO 38

verde risotto, summer greens, parmesan, fried basil | LG, LDO

BEEF RUMP TAGLIATA 45

cooked to medium rare, roasted tomatoes, rocket, salsa verde, parmesan | LG, LDO

POLLO PARMIGIANA 34

parmesan crumbed chicken, mortadella, napoli sauce, mozzarella, rocket salad, tuscan fries | LDO

SPINACH AND RICOTTA CANNELLONI 31

italian ricotta salata and spinach filled pasta tubes, rocket, parmesan and balsamic salad | V

EGGPLANT PARMIGIANA 30

crumbed eggplant, napoli sauce, vegan mozzarella, rocket and balsamic salad, tuscan fries | LD, V, VG

PIZZA

All pizzas can come on a gluten free base for \$2

GARLIC PIZZA BREAD 16

hand stretched pizza dough, confit garlic oil, sea salt, rosemary | LD, V, VG

DIAVOLA PIZZA 30

napoli sauce, mozzarella, spianata salami, roasted capsicum | LGO, LDO

PIZZA RUCCOLA 31

napoli sauce, mozzarella, prosciutto, fresh rocket | LGO, LDO

SALSICCIA PIZZA 31

napoli sauce, mozzarella, italian sausage, friellie | LGO, LDO

HAWAIIAN PIZZA 31

napoli sauce, mozzarella, smoked ham, pineapple | LGO, LDO, VO, VGO

CAPRESE PIZZA 29

napoli sauce, mozzarella, bocconcini, fresh basil | LGO, LDO, V, VGO

VERDURE 29

napoli sauce, mozzarella, courgette, smoked eggplant, roasted capsicum | LGO, LDO, V, VGO

Add-ons

Anchovies +5 | Parmesan +4 | Gluten Free Base +2 | Ham +4.5

Pizza Sauce Trio - Kaitia Fire Mayo, Salsa Verde, Truffle Mayo +6

INSALATA

CAPRESE SALAD 26

fresh tomatoes, fresh mozzarella, basil oil, rocket, smoked salt, aged balsamic | LG, LDO, V, VGO

CAESAR SALAD 25

romaine lettuce, caesar dressing, focaccia croutons, chilled egg, anchovies, parmesan | LGO, LDO

PANZANELLA SALAD 25

fresh tomato, olives, red onion, focaccia croutons, rocket, red wine vinegar dressing | LGO, LD, V, VG

SIDES

SIDE SALAD 14

lettuce, ricotta salata, cherry tomato, italian dressing | LG, LDO, V, VGO

ROSEMARY ROASTED POTATOES 13

roasted gourmet potatoes, rosemary, grana padano | LG, LDO, V, VGO

CHARRED GREEN CABBAGE 12

braised and charred wedge, truffle oil, almonds | LG, LD, V, VG

SEASONAL VEGETABLES 12

seasonal selection, ask your waitstaff for today's line up | LG, LDO, V, VGO

RUCCOLA, PARMESAN AND BALSAMICO SALAD 11

fresh rocket, shaved parmesan and aged balsamic vinegar dressing | LG, LDO, V, VGO

DESSERTS

ITALIAN GELATO 15.5

three classic italian gelatos. ask your waitstaff for the current flavours | LG, V

SORBET TRIO 15.5

three classic italian sorbettoes. ask your waitstaff for the current flavours | LG, LD, V, VG

LIMONCELLO PANNA COTTA 15

limoncello set cream, candied citrus | LG

TIRAMISU 15

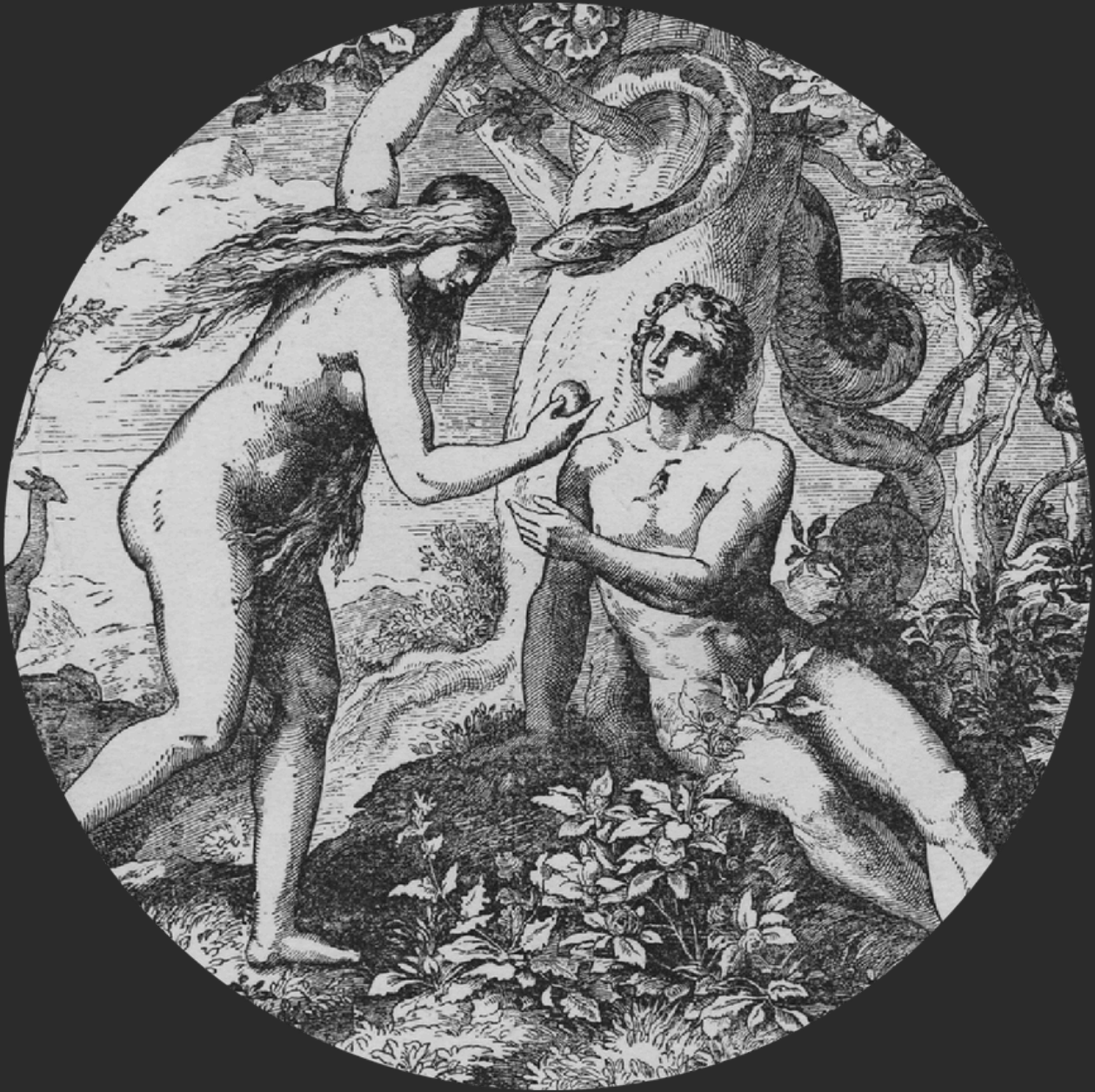
classic tiramisu, mascarpone, espresso, savoiardi, cocoa | V

PIZETTA DOLCE 17

dessert pizza, biscoff, dark chocolate, marshmallow, honey, candied hazelnuts. Enough to share! (V, VGO)

AFFOGATO 15

fresh espresso coffee, vanilla ice cream, candied nuts (LG, V)



ORIGINAL SIN MAIN MENU



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The NZVC App?
Simply open the app & choose how to order.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.