



Breakfast Served 8:30am 'til 12pm

Croissant, with Jam or Honey and Butter	10
Homemade Granola, Stewed Fruit, Coconut Yoghurt	17
Eggs Benedict, Spinach, Hollandaise	
Streaky Bacon	29
Smoked Salmon	30
Homemade Focaccia / Wholegrain and 2 Poached Eggs	15
+ Roast Tomato	7
+ Field Mushroom	7
+ Streaky Bacon	9
+ Pork & Fennel Sausage	9
+ Potato Rosti	9

Brunch 8.30am until 2pm

Creamy Mushrooms, Focaccia, Parmigiano, Arugula	27
Curious Cropper Tomatoes, Cashew Cheese, Focaccia & Basil	26
Toasted Croissant with Ham and Raclette, Chutney	18
Fenice Muffin	15.5
Fried Egg, Bacon, Dill Pickle Mayonnaise, Chutney	
Buttermilk Waffle	
Maple Syrup, Poached Pear, Mascarpone	22
+ Extra Waffle	11
+ Maple Syrup	5
+ Streaky Bacon	9

Pizza Served 11.30am - Late

Margherita	27
Tomato Base, Fresh Mozzarella, Mozzarella, Basil	
Cipolla Arrosto	33
Tomato Base, Mozzarella, Olives, Roasted Baby Onion, Arugula	
Vegana	35
Vegan Mozzarella, Artichoke, Cherry Tomato, Seasonal Vegetables	
Piccolina	32
Tomato Base, Mozzarella, Ham, Pineapple	
Capricciosa	34
Tomato Base, Mozzarella, Salami, Mushrooms, Olives, Anchovies	
Al Salmone	36
Tomato Base, Mozzarella, Smoked Salmon, Lemon, Broccolini, Capers	
Salsiccia Di Maiale	36
Tomato Base, Mozzarella, Pork Sausage, Pancetta, Pecorino, Basil, Chilli	
Prosciutto	36
Pesto Base, Fresh Mozzarella, Mozzarella, Baby Spinach, Prosciutto, Balsamic Dressing	

Extra Toppings

Anchovies, Mozzarella, Mushrooms, Pecorino, Olives, Pineapple, Roast Baby Onion, Tomato	4
Artichoke, Goat Cheese, Fresh Mozzarella, Ham, Gorgonzola, Pork Sausage, Prosciutto, Salami, Speck, Vegan Cheese	5

Gluten Free Base available 5
All dishes will contain traces of gluten & soy

Entrata

Garlic and Herb Pizza Bread With Mozzarella	23
Pizza Bianca di Patate	23
Potato & Rosemary Pizza Bread	
Add Pancetta \$4.00	
Calamari Fritti	25
Crispy Squid, Smoked Tomato & Lemon dressing	
Salad Of Broccolini & Puy Lentil	27
Eggplant, Hazelnut, Waiheke Cashew Cheese	

Contorni

Waiheke Marinated Olives	10
Fenice Focaccia (Per Slice)	4
Crisp Salad, Baby Cos, Radish, Buttermilk Gorgonzola Dressing	15
Parmigiano, Pear, Walnut, Seasonal Leaves	15
Daily Vegetables - Please ask your server	15
Fries, Capsicum Salsa	14
Polenta Chips, Capsicum Salsa	15

Lunch 12pm until 5pm

Spaghetti Carbonara	31
Pancetta, Egg Yolk, Grana Padano	
Pappardelle Con Cavolo Nero	32
Anchovy, Garlic, Chilli, Cream, Pinenut	
Homemade Mushroom Ricotta Ravioli	38
Truffle Dressing, Mushroom, Parmigiano	
Risotto Di Verdure D'Autunno	38
Cavolo Nero, Leek, Spring Onion, Mascarpone	
Polpette Di Vitello	39
Veal Ricotta Meatballs, Zucchini Spaghetti	
Confit Duck Pappardelle	41
Soffritto, Oyster Mushroom Ragu, Parmigiano	

Dinner 5pm until late

Homemade Mushroom Ricotta Ravioli	38
Truffle Dressing, Mushroom, Parmigiano	
Confit Duck Pappardelle	41
Soffritto, Oyster Mushroom Ragu, Parmigiano	
Easterbrook Duck Farm Breast	45
Risotto, Shiitake, Grana Padano, Red Wine Reduction	
Risotto Di Verdure D'Autunno	38
Cavolo Nero, Leek, Spring Onion, Mascarpone	
Polpette Di Vitello	39
Veal Ricotta Meatballs, Zucchini Spaghetti	
Pesce Del Giorno	45
Pan Seared Fish of the Day, New Season Perla Potatoes, Radicchio, Fennel, Shallot Dressing	

Dolce

Tiramisu	22
Vanilla Panna cotta	22
Strawberry compote, Sable Biscuit	
Ice-Cream & Sorbet	19
Homemade Sicilian Cannoli	1 for 12
Ricotta, Chocolate, Pistachio, Orange Zest	2 for 22