

# DAY 168 | TWENTY19

- TONIGHTS SUNSET 4.56PM • TOMORROWS SUNRISE 7.44AM • TONIGHTS LOW 8c -

## BITES

### BREAD

Spelt sourdough + olive oil 7  
Pomegranate, mozzarella + dill 15.5  
Woodfired dill, creme fraiche, buffalo mozzarella 15.5  
Woodfired potato, parsley sauce, mozzarella 15.5  
Woodfired roast garlic, mozzarella, rosemary 16.5

### OLIVES

Warmed Kalamata, Arbequina, Volou + Atlas 9.5

### PATE/DIPS

Smoked mackerel horseradish + dill pate 13.5

### STUFFED VINE LEAVES

Rice, currants, pinenuts + mint 15.5

## FIRST

### PLATTER

Smoked salmon, popped capers, watercress, horseradish cream + seed bread 19.5

### SOUP

Chicken, mushroom, roasted garlic, farro, rosemary + Bread 15.5 + Salad 16.5 + Both 18.5

### HALLOUMI

Persimmon, pear, whitlof, watercress, poppyseed, dill, parsley 22.5

### 125GM BALL OF BUFFALO MOZZARELLA

Mozzarella, feijoa, cucumber, tarragon olive oil + woodfired toasts 28.5

## WET RISOTTO

Rabbit, raddichio + parmesan (and the odd tiny bone) 24

## PASTA

Pasta tubes, wild boar ragu, black cabbage, lemon + parmesan 24

## A PIE

Organic chicken, leek, raddicchio, thyme 27

Aubergine, kale, farro, feta, mint 26

## WOODFIRED PIZZA

### URENIKA

Urenika potato, rosemary, parmesan, buffalo mozzarella + parsley sauce 28

### MUSHROOM

Flat mushrooms, roast garlic, thyme, parsley + pea tendrils 27

### BRUSSELS SPROUT

Brussels sprout, zucchini, buffalo mozzarella + green olive, mint salsa verde 28

### ARTICHOKE

Jerusalem artichoke, raddicchio, buffalo mozzarella, mint salsa verde 28

### CHICKEN

Broken chicken sausage, shaved Florence fennel, buffalo mozzarella + gremolata 27

### PORK

Porchetta, thyme, parmesan, buffalo mozzarella 28

### CHORIZO

House made chorizo, buffalo mozzarella, rocket 28

## FOR ONE OR MORE

ITS A CHICKEN AND EGG THING HERE,  
DO YOU WANT TO SHARE, OR DONT YOU CARE?

### A CHOOK

Organic - free range, woodfired chicken marinated in olive oil, oregano, lemon + garlic

WHOLE 55 HALF 30.5

### SCHNITZEL

Free range parmesan crumbed chicken, watercress aioli + lemon

FOR ONE 29.5 FOR MORE 55

### LAMB SKEWERS

Fennel, dill, chilli, sumac, mint lamb skewers - baked aubergine, breakfast radishes + coriander yoghurt

FOR ONE 31

### BEEF

Peppered rump steak - Whitlof, landcress, radish, anchovy fillets, anchovy dressing + parsley

FOR ONE 29

### FISH

Snapper Pie, leek, dill, lemon freekeh crumble + watercress leaves

FOR ONE 34

### PORK

Fennel porchetta, kohlrabi, cashew, thyme, dijon crème fraîche slaw

FOR ONE 32.5

## SALADS + GRAINS

### FARRO

Chargrilled aubergine, cos, mint, currants, pinenuts + sorrel yoghurt

22.5

### FREEKEH

Salmon, pea sprouts, Savoy cabbage, chives, fennel top + chardonnay dressing

### BARLEY/WILD RICE

Brussels sprouts, cauliflower, cashew nuts, mint parsley, raddicchio, sumac lemon dressing

21.5

### MIXED GRAIN

Heirloom tomatoes, mung bean, kiwi quinoa, green beans, capsicum, watercress, feta + oregano

21.5

### VEGETABLE SALAD

Roasted cauliflower, chargrilled broccoli, spinach, elk, sunflower seeds + tahini

21.5

## BITS + PIECES

Red cabbage, almond, yoghurt + tarragon slaw 12

Iceburg wedge, dill, buttermilk dressing 14

Cos, pumpkin seeds, caesar dressing 14

Red whitlof, fennel, pear, lemon yoghurt, parsley 14.5

Crushed wood-roasted Agrias, garlic, dill, parsley 14

Woodfired Jerusalem artichokes, mint salsa verde 15

Roasted whole cauliflower + almond anchoiade 19.5

## SWEET THINGS

## A SCOOP

### SORBET 4.50

Raspberry + passionfruit

Lime + coconut

### GELATO 4.50

Chocolate coconut

Buffalo milk + blood orange

### ICE CREAM 4.50

Fig leaf

Seville chocolate chip + buffalo yoghurt

Chocolate + salted peanut

Salted caramel + vanilla

Figgy pudding

## CHEESECAKE

Vanilla bean New York style 12.5

White + dark chocolate 12.5

## TART, PIE + PUDS

Lemon meringue pie 10

Mandarin, apple, burnt honey freeform pie + vanilla bean mascapone 10

Quince + almond tart 10

## BROWN SUGAR PAVLOVA

Fennel pavlova, whipped coconut cream + passionfruit curd 15.5

## POUR

Chocolate affogato 10

Chocolate + frangelico affogato 17

## PIECE OF CAKE

Chocolate raspberry vegan 8.5

Parsnip coconut cake 8

## TREATS

### RASPBERRY MARSHMALLOWS 5

+ a glass of raspberrycello 13

### CHOCOLATE TRUFFLE 4

+ Mount Gay XO rum 13

### SALTED CARAMEL 4.5

+ Cointreau noir 14

### PANFORTE

Fig, brazil + hazelnut 6

### PLATE OF SMALL BISCUITS - FOR 1

Damson plum shrewsbury, Coconut cluster, Cherry ameratti 7.5

## CHEESE

Kaikoura 'Love + Fury' a soft pasturised cows cheese, sour, sweet, a hint of bitterness, milk crackers + crab apple jelly 21

• LORETTA LOVES CASH & DEBIT CARDS • IF YOU'D PREFER TO USE A CREDIT CARD WE'LL ADD A 2.5% CHARGE TO COVER FEES •

• 181 CUBA ST •

Loretta

• WELLINGTON •