

Gourmet Pizzas

Margherita 24
Sweet cherry tomatoes and a locally produced milk-drop bocconcini topped off with mozzarella.

Claudia Special 24
Marinated artichoke hearts with Italian sundried tomatoes and crumbled feta, topped off with mozzarella.

Smoked Salmon Pizza 24
New Zealand hot-smoked salmon with Italian sundried tomatoes and a sprinkle of capers, topped off with mozzarella.

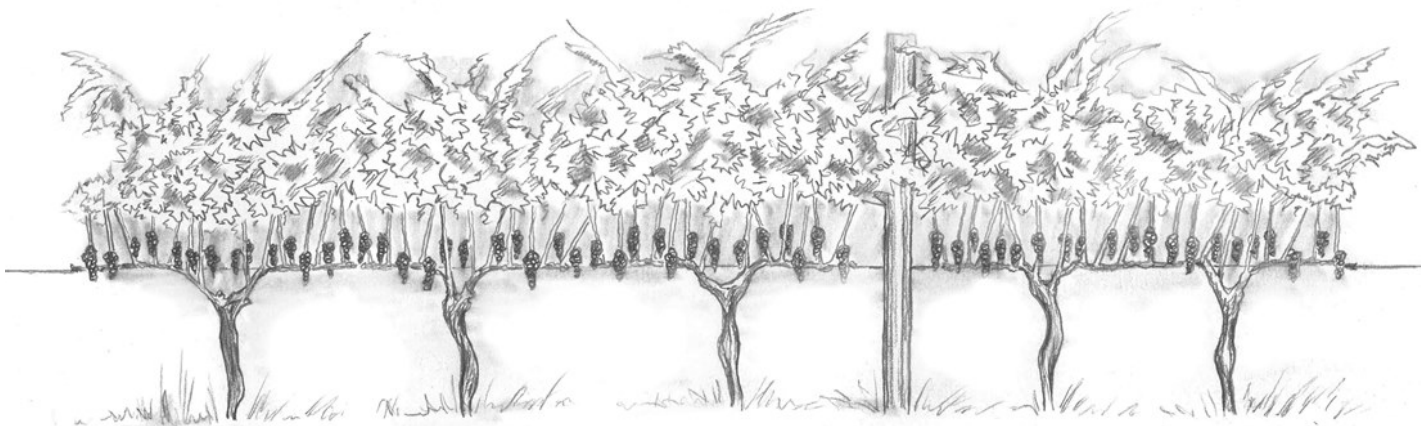
Parma Pizza 24
A finely sliced, dry-cured prosciutto with Italian sundried tomatoes, topped off with mozzarella and locally grown fresh rocket.

Nonna Perano 24
A medium-hot spiced salami, pitted kalamata olives and Italian sundried tomatoes, topped off with mozzarella.

Uncle Tai's Pepperoni 24
A medium-hot spiced salami topped off with mozzarella.

Additional Toppings 1
Olives, anchovies, capers, jalapenos, fresh rocket

gluten free options available | please advise staff of any allergies



Platters

Flat Bread	14
Baked flat bread served with hummus and pesto.	
Smoked Pâté Selection	18
Smoked salmon & fish pâté served with a selection of crackers and ciabatta.	
Thorvald Camembert	24
A locally crafted sheep's milk cheese served with a selection of crackers and ciabatta.	
Mediterranean Platter	24
Feta, dolmades, kalamata olives and artichokes served with pesto, hummus and ciabatta.	
Charcuterie Platter	24
Pâté Basque, Proscuitto & Pepperoni served with a selection of crackers and ciabatta.	
Cheese Board	30
Three award winning cheeses; Whitestone Blue, Little River Brie and Mt Kyeburn Cheddar served with a selection of crackers.	

Add

Proscuitto +9 Pepperoni +3 Olives +3 Dolmades +7

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Small Plates

	small	large
Kalamata Olives	3	6
Nuts	3.5	7
Dolmades	--	7
Proscuitto	--	9
Copper Kettle Chips		
-Sea Salt	3.5	8
-Sea Salt & Vinegar	3.5	--
-Wood Fired BBQ	3.5	--

Finale

dessert tasting platters paired with 15ml servings of a selection of sweet wines & ports

Heavenly Nectars

18

El Canado Pedro Ximenez & Yalumba Museum Muscat

Paired with

Panforte di Sienna, dried fig, amaretto and grapes

Additional glasses +9

Tres Portos

24

Croft Vintage Port 2011, Krohn Vintage Port 2009 & Steyn Vintage Port 2010

Paired with

Panforte al Cioccolato, dried fig, hazelnut crackers and grapes

Additional glasses +15

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JELLYFISH

In partnership with The Jellyfish Restaurant & Bar

Rimu Wine Bar offers a selection of meals prepared by the chefs at The Jellyfish Restaurant

Please ask our staff for a copy of the latest menu

Lunch Menu Available
12pm - 3pm

Dinner Menu Available
5pm - Late

gluten free options available | please advise staff of any allergies

