

Astoria

ALL DAY MENU

TO START

Oysters ~ campari & orange <i>subject to availability</i> DF GF NF	MP
Stone-baked bread, Olivo olive oil, Giusti aged balsamic DF NF V VG	12
Ortiz & white anchovy, tomato, bocconcini (2) GF NF	14
Pumpkin, gorgonzola & 'nduja arancini (3) NF	14
Crudités, black olive mascarpone GF NF V VGO	14
Market fish crudo, buckwheat, citrus, olivo oil DF GF NF	24
Seasonal charcuterie with bread DF NF GFO	32

PLATES

Zucchini, mint, pecorino, lemon DFO GF NF V VGO	16
Iceberg lettuce salad with pecorino, crushed Sicilian olives, pickled chilli DFO GF NF V VGO	14
Asparagus, anabelle™ fromage frais, hazelnut, brown butter GF V	18
Burrata, tomato, basil GF NF V	27
Shoestring fries, rosemary, chilli salt DF GF NF V VGO	11/15
Market fish, spring greens, preserved lemon gremolata DFO GF NF	28
Dry aged beef, salsa verde butter <i>please allow 30 minutes for this dish to cook</i> DFO NF GF	44

PIZZETTA

Quattro formaggi, black pepper NF V	24
Pumpkin, 'nduja, gorgonzola DFO NF VO VGO	24
Peperonata, anabelle™ fromage frais, Ortiz anchovy, chilli DFO NF VO VGO	26
Margherita: provolone, mozzarella, basil DFO NF V VGO	22
Pork polpette, tomato, onion, provolone NF	24
Prosciutto cotto, pesto, anabelle™ fromage frais NF	26

PASTA

Mafaldine with beef check ragu NF DFO GFO	28
Carbonara, tagliatelle, guanciale, parmesan NF GFO	30
Linguini with prawns, herbs, San Marazano tomato NF GFO	26
Maccheroni with cavolo nero, brassica, garlic & anabelle™ fromage frais DFO GFO NF V VGO	26
Spaghetti, asparagus, chilli, pangrattato DF NF VO VGO	24

DESSERTS

Astoria classic tiramisu V	14
Seasonal panna cotta GFO NFO	13
NZ cheese selection, honeycomb, bread V	32

df ~ dairy free gf ~ gluten free nf ~ nut free v ~ vegetarian vg ~ vegan
o ~ option, if we adapt the dish or omit an ingredient
please alert your waiter if you have any allergies, intolerances
or time constraints.

**IF PAYING BY PAYWAVE OR CREDIT CARD AN
ADDITIONAL CHARGE OF 2% APPLIES**