cibo
PARNELL

Food

Entree

@MENU

Soup of the Day	*17.50*
Duck liver parfait with strawberry verjuice jelly and croutons	*22.50*
Towering Sashimi and Condiments	*23.00*
Cibo Caesar salad with crispy pancetta and Ortiz anchovies	*22.00*
Ham Plate— Iberico belloto Pata negra and Prosciutto with horseradish cream chardonnay mustard and crusty bread	*27.00*
Seared big eye tuna, spiced cauliflower, red pepper jelly, jambon crumbs	*24.00*
Caramelised veal sweet bread salad, Serrano ham, pea tendrils, parmesan marshmallow, pea sorbet	*24.00*
Air dried aged savannah beef carpaccio, twice baked Caprino goat cheese soufflé, white beetroot, pomegranate dressing	*24.00*
Citrus cured salmon, taramasalata, lemon salad, avocado cream, scallop doughnut	*24.00*
Pressed Freedom Farm pork belly, rhubarb cigar syrup, chilli squid, black pudding crumbs	*24.00*
Tongue 'n' cheek— char grilled Wagyu beef tongue, black vinegar jowls, hot and sour herb salad	*24.00*
Sugar cured ostrich, cream spinach, cipollini onion broth, pickled radish	*24.00*
Sautéed prawn & red roasted chicken salad, peanut crumbs, coconut caramel, lime air	*24.00*

Vegetarian Selection

@MENU

Shaved red & white beetroot, twice baked Caprino goats cheese soufflé, walnut crumbs, balsamic glazed figs, pomegranate dressing	*24.50*
Roasted field mushrooms, mushroom quinoa, chickpea crisps, roasted garlic custard	*24.50*
Oven roasted pumpkin & potato dosai pancake, Indian aromatic spices, coconut ginger chutney	*24.50*
Pea tendrils salad, roasted vine tomato, pea sorbet, parmesan marshmallow	*24.50*

Main

@MENU

Herb crusted fish of the day, sweet corn pudding, spanner crab zucchini, squid ink dressing	*38.00*
Oven roasted hapuka, slipper lobster in coconut broth, Indian aromatics, dosai pancake	*38.00*
Crispy skinned salmon, eel sushi roll, edamame puree, horseradish snow	*38.00*
Fish and chips with tartare	*28.00*
Gameford duck leg with salt brined duck breast, prawn tortellini, carmelised whitloof, sauce Arabica	*41.00*
Char-grilled angus pure eye fillet, chickpea chips, garlic custard, oxtail roll	*41.00*
Peppered lamb rump, rosemary shank crumble, olive oil mash, tomato jam	*40.00*
Liquorice charcoal dusted first light venison loin, beetroot puree, walnut quinoa crumbs, gorgonzola air	*44.00*

Dessert

@MENU

Valrhona 'Rocky Road' – Valrhona chocolate marquise, vanilla bean marshmallow, cherry sorbet, cherry jubes, macadamia dust	*17.00*
Pink raspberry lamington, glazed coconut cream coconut ice, coconut crisp	*16.00*
Lemon Meringue Tart – lemon carpaccio, lemon jelly, ginger crumbs, cardamom yoghurt jus	*16.00*
Banana Cake – banana custard, roasted banana ice-cream, white chocolate snow	*16.00*
'Devonshire Tea' – vanilla and tea brulee, scone ice-cream, jam sheet	*16.00*
Home-made ice-creams & sorbets	*16.00*
Chocolate brownie or Red Velvet cupcakes	*6.50*
Passionfruit sherbert marshmallows	*7.50*
Cinnamon and vanilla sugar doughnuts with Vietnamese mint ice-cream and milk chocolate fondue	*7.50*
Warm fry-pan black forest brownie, vanilla bean ice-cream (to share)	*12.50*
Affogato with biscotti	*10.50*

Cheese

@MENU

Brie de Meaux with cherry compote	*17.50*
Talbot forest 5 year aged cheddar with grapes and hazelnuts	*17.00*
Camembert Chevre Chevrita with muscatel jelly (goat)	*17.50*
Meyer black pepper gouda with roasted walnuts and pickled walnut salad	*17.00*
Munster (wash rind) with date and lemongrass chutney	*17.50*
Garrotxa goat cheese with muscatel raisin jelly	*17.50*
Italian Parmigiano Regianno with aged balsamic and pear	*17.50*
Onetik brebis with red apple slaw (sheep)	*17.00*
Kapiti Awa blue with pickled plums	*16.50*
Gorgonzola with beetroot orange jelly and rocket	*18.00*
Roquefort with spiced fig sausage and vincotto	*18.00*
Comte forte lucotte with balsamic figs	*16.00*