



Cibo Menu

Two courses – entrée and main only \$89.00
Three courses – entrée, main and dessert \$105.00
Four courses – appetiser, entrée, main and dessert \$129.00

Appetiser

Seasonally changing crayfish & scallop extravaganza

Entrée

Pork belly chicharrón, Szechuan glazed pork doughnut, spiced fennel, pickled cucumber, peanut

Sashimi, wasabi, shoyu, ginger

Compressed chicken, balsamic tomato terrine, basil oil, feta cream

v. Baby beets, goat cheese parfait, candied walnut, honeycomb, vincotto

Main

Fish, smoked kumara, celeriac remoulade, prawn butter

Duck, carrot & cardamom tart, pickled veg, Szechuan & orange glaze

Eye fillet, tiger prawn, wagyu emulsion, oyster mushroom

v. Oven roasted cauliflower, Thai red curry emulsion, carrot, celeriac, citrus, spinach

Sides of fries with curry leaf mayo and sautéed greens with garlic butter &
toasted walnuts served with each menu

Dessert

Pistachio tart, almond, raspberry, mascarpone

Passionfruit sherbet marshmallows

Lemon meringue

Cibo chocolate brownie

