



## Cibo Menu

Two courses – entrée and main only \$92.00  
Three courses – entrée, main and dessert \$112.00  
Four courses – appetiser, entrée, main and dessert \$135.00

### Appetiser

Seasonally changing scampi & scallop extravaganza

### Entrée

Braised pork belly & pork shoulder, leek & kumara purée, nectarine gel, pickled pineapple

Sashimi, wasabi, shoyu, ginger

Twice-cooked Cibo Fried Chicken, balsamic tomato terrine, basil oil, feta cream

v. Beetroot tartare, candied walnut, white balsamic, cream cheese & quinoa, Viv's honeycomb, potato crisps

### Main

Fish, lemon emulsion, spiced pea, harissa purée

Confit duck leg, five-spice cured duck breast, pineapple & peanut gremolata, pickled celery, red berry jus

Braised lamb saddle, confit cherry tomato, lamb fat emulsion, salsa verde hummus

v. Oven roasted cauliflower, gochujang, lemon gel, almond cream, crispy curry leaf

Sides of fries with curry leaf mayo and sautéed greens with miso butter served with each menu

### Dessert

Lemon curd tartlet

Passionfruit sherbet marshmallows

Cinnamon sugar doughnuts

Cibo chocolate brownie

