



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, sticky rice cake, black sesame, kimchi salsa, balsamic gel
v. Beetroot gratin, feta & macadamia quinoa, charred beetroot, stout purée, Viv's honeycomb

Main

Long-line fish, Cloudy Bay clams, silken carrots, miso & lentil remoulade

Confit duck leg, five-spice cured duck breast, braised red cabbage, parsnip cream, salt & vinegar crisps

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

v. Sautéed mushroom medley, Hasselback potato, watercress purée, parmesan custard

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

