

Please advise of any allergies

appetiser

Duck parfait, balsamic onion jam, mango chutney,  
candied pistachio, lemon & chilli mini waffles  
21.50

entrée

Sashimi, wasabi, shoyu, ginger 29.95

Braised octopus, chorizo, labneh, leek ash, corn  
bread, mint & jalapeño dust 29.95

Venison loin, XO mushroom, black garlic &  
marsala purée, corn cigar 30.50

Pork belly chicharrón, Szechuan glazed pork  
doughnut, spiced fennel, pickled cucumber,  
peanut 30.50

Twice-cooked Cibo Fried Chicken, balsamic  
tomato terrine, basil oil, feta cream 30.50

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main

Fish, lemon emulsion, spiced pea, harissa purée  
49.50

Hapuka, soft shell crab, spicy XO curry,  
coconut rice 52.50

CO<sub>2</sub> fish & chips, gribiche 39.00

Confit duck leg, five-spice cured duck breast,  
pineapple & peanut gremolata, pickled celery,  
red berry jus 53.00

300gr Angus scotch fillet, beef cheek & truffle  
croquette, smoked apple, mustard seed 63.00

250gr 55 day dry-aged eye fillet, grilled prawn,  
parmesan scone, citrus chilli jam, crayfish  
cream 63.00

24-hour lamb, feta & oregano baba ganoush,  
tomato & cauliflower fondant, courgette salt &  
vinegar crisps 54.00

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sides

Goats cheese stuffed zucchini flowers, tempura  
batter, golden raisin vinaigrette 10.50 ea

Skinny fries:

with curry leaf mayo 13.50

with truffle oil & parmesan 17.50

Curious Croppers tomatoes, buffalo mozzarella,  
balsamic, pine nut 17.50

Burnt honey carrots, harissa hummus, feta,  
crispy shallot 16.50

Baby cos, edamame, pumpkin orecchiette,  
pickled daikon, hazelnut, sesame dressing 16.50

Sautéed greens, miso butter, walnut 16.50

Duck fat roasted baby kumara, salt & vinegar  
17.50

plant & garden

all options available entrée or main size

all options available vegan

Balsamic tomato terrine, basil oil, feta cream,  
charred tomato, puffed rice 29.95, 49.50

Beetroot tartare, candied walnut, white  
balsamic, cream cheese & quinoa, Viv's  
honeycomb, potato crisps 29.95, 49.00

Oven roasted cauliflower, gochujang, lemon gel,  
almond cream, crispy curry leaf  
29.95, 49.00

Sautéed mushroom medley, coconut arancini,  
caramelised almond & broccoli, pickled garlic  
29.95, 49.00

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pickled daikon, hazelnut, sesame dressing 16.50

Sautéed greens, mustard, maple & walnut 16.50

dessert

Tutti Frutti, chocolate mille-feuille, orange blossom sorbet, strawberry ganache, blueberry

21.50

Crème caramel, popcorn, cornflake, Viv's honey gel 21.50

Dulce de leche fry-pan brownie, pretzel, roasted banana icecream 24.50

Cibo pavlova, Fruit Salad, mango, apricot, mint, nectarine, orange custard 26.00

Cibo pavlova, salted caramel, peanut, chocolate dust 26.00

Cibo Christmas pavlova, Clevedon strawberry, kiwifruit 26.00

sweet treats

Selection of Cibo Christmas treats 16.50

Coconut & passionfruit mousse, mango & kaffir lime sorbet, candied orange 17.50

White chocolate rocky road, peanut 16.50

Cibo chocolate brownie 16.50

Christmas fig balls 13.50

Marshmallow, passionfruit 13.00

Affogato, vanilla icecream, espresso 14.50

Add favourite spirit or liqueur 11.00

liquid dessert

Champagne Billecart-Salmon Demi-Sec NV (semi-sweet & beautifully balanced)

750mL bottle 229.00

Salted caramel pavlova cocktail 24.50

Don Julio 1942 tequila 45.00

Flight of three dessert wines - 30mL of each wine 29.50

Domaine Pigeade Muscat de Beaumes de Venise 2020 Rhone Valley, France

De Bortoli Noble One 2020

NSW, Australia  
Delgado Zuleta Pedro Ximenez  
Jerez, Spain

## NZ cheese

All served at 50 grams with fig sausage,  
pickled apricot jam & Viv's honeycomb

Little River Wildfire washed rind, cow –  
Nelson 18.00

Thorvald Devotion washed rind, sheep –  
Nelson 19.50

Mercer Cheese kawakawa & horopito  
provolone, cow – North Waikato 17.00

Barry's Bay Peninsula blue, cow -  
Canterbury 20.50

Barry's Bay extra mature cheddar, cow –  
Canterbury 19.50

## French cheese

Ash coated goat's cheese, goat 19.00

Brie de Meaux, cow 21.00

Roquefort d'Argental, sheep 21.00

Alpine Comte, cow 21.00

## supplier list

Viv's honeycomb ❤️

Daily Bread

Gameford Lodge duck, Avertern

Cascade Creek whitebait

Ora King Salmon, Marlborough

Duncan venison, Whitford

NZ hunted wild pork

Eat Your Greens, Matakana

Fish, fresh sourced daily

Marble Masters beef, Canterbury

Pure South handpicked beef, Canterbury

Hawkes Bay lamb

Valrhona chocolate, France

James the cheese guy

La Fromagerie – Manu ❤️

Ross Lockey the oyster guy

Little Karoo

	dessert wine	
	glass – 90mL	½ bottle
Domaine Pigeade Muscat de Beaumes de Venise 2020 Rhone Valley, France	18.00	69.00
Château Baulac-Dodijos 2020 Sauternes, Bordeaux, France	20.00	78.00
Seresin Late Harvest Riesling 2022 Marlborough	22.00	87.00
De Bortoli 'Noble One' Semillon 2020 Riverina, NSW, Australia	27.50	105.00
Pegasus Bay 'Finale' Noble Semillon Sauvignon 2021 Waipara	28.50	113.00
Schubert 'Dolce' Müller-Thurgau 2022 Wairarapa	31.50	125.00
Château Rieussec Grand Cru Classé 2018 Sauternes, Bordeaux, France		198.00
Château d'Yquem 1 <sup>er</sup> Cru Superieur 2016 Sauternes, Bordeaux, France		785.00
		fortified
Delgado Zuleta Pedro Ximenez Jerez, Spain	22.00	84.00
Emilio Lustau Moscatel Emilin Jerez, Spain	23.00	88.00
Clearview 'Sea Red' – 500mL Hawkes Bay	24.00	93.00
		port
	glass – 75mL	bottle
Dows Fine Tawny	17.00	95.00
Rockford 'Marion' Tawny	20.00	128.00
Churchills LBV 2021 – 750mL	22.00	175.00
Churchills 10 Year Old – 750mL	24.00	212.00
Churchills 20 Year Old – 500mL	33.00	290.00

	cognac – 45mL
Remy Martin VSOP	19.50
Hennessy VSOP	20.50
Delamain Pale and Dry XO	25.50
Hennessy XO	39.00

armagnac – 45mL

Delord	20.50
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calvados – 45mL

Breuil	23.50
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whisky – 45mL

The Ardmore Legacy	15.00
Speyside – full bodied, dry, spicy	

Chivas Regal 12 Blend	15.00
Speyside – herb, aniseed, dried banana chips, lemon curd	

Thomson Two Tone ∞	16.00
Riverhead – matured in NZ red wine and American white oak, sea air, caramelised fruit	

Auchentoshan 12	16.00
Lowland – vanilla, almond, clotted cream	

Talisker 10	20.00
Isle of Skye – seaweed, apple peels, peppery peat	

Laphroaig 10	21.00
Islay- smoky peat notes, vanilla ice ice baby, whiff of notes from the first aid box	

Dalwhinnie 15	39.00
Highland – toffee, walnut, vanilla sponge, cereal	

Glenlivet 15 French Oak Reserve	24.00
Speyside – dried fruit, butter, creamy, sweet spice	

Nikka From the Barrel Blend	26.00
Japan – clean, sweet, moreish, difficult to stop buying what you cannot stop drinking	

The Macallan 12 Double Cask	33.00
Highland – citrus, caramel, spicy ginger, nutmeg	

The Cardrona Full Flight	39.00
Cardrona, Central Otago – pecan pie, treacle, vanilla bean	