

GIN & TONICS

Sicilian royale Ginato Pinot Grigio Gin, grapes, fresh mint, Fever-tree Mediterranean tonic	15
Butterfly pea Glowing purple Ink Gin, thyme, orange, Fever-tree Indian tonic	15
Little biddy Little biddy Classic Gin, rosemary, lemon, East Imperial yuzu tonic	15

SPRITZ

Aperol spritz Aperol, prosecco, soda, orange	17
Italicus spritz Italian bittersweet liqueur, prosecco, soda, olive, lemon	17
Yellow limoncello spritz Limoncello, prosecco, peach puree, soda	17

COCKTAILS

* Jalapeño and cucumber margarita 818 Blanco Tequila, lime, cucumber, jalapeño, agave, Tajín	20
Coconut margarita Arette Blanco Tequila, coconut, lime, sea salt	19
Negroni you White negroni using Four Pillars chardonnay aged gin, italicus liqueur, Lillet Blanco Vermouth	20

MARTINI'S

Espresso martini Vodka, espresso, Quick Brown Fox coffee liqueur, Amaretto coconut foam	22
* Miso honi Vodka, Whittaker's white chocolate, Miso, Frangelico, White Creme De Cacao	22
Porn star martini Vodka, vanilla bean, passion fruit, lime, prosecco	20

FROZEN

Frozen classic margarita Arette Blanco Tequila, Cointreau, lime, sea salt	19
Frozen aperol spritz Aperol, prosecco, soda, orange	17

MOCKTAILS

Virgin aperol spritz Lyre's Italian orange, soda, orange	14
Virgin passion fruit mojito Lime, mint, passion fruit purée, passion fruit soda	14

TAP BEER & JUGS

Peroni 5.1%	8/14
Peach Bomb - Hawke's Bay Brewery 4%	13

BOTTLED BEER

Pilsner - Sawmill Brewery 4.8% 330ml can	13
Paradise Pale Ale - McLeod's 5.5% 300ml bottle	13
Parrot dog Birdseye Hazy IPA 5.8% 330ml can	13
Epic Armageddon IPA 6.66% 330ml can	14
Epic Blue Low Carb Pale Ale 4.8% 330ml can	13
Pacific Coast Electric Pineapple Sour 5.5% 440ml can	15
Cassels Milk Stout 5.2% 330ml bottle	13
Heineken 330ml bottle	12
Corona 330ml bottle	12
Fugasi IPA 2.5 % 330ml can - low alcoholic	11
Peroni Nastro Azzura 0% 330ml bottle - low alcoholic	11
Sawmill Bare Beer 0% 330ml bottle - low alcoholic	11

CIDER

Strawberry and Lime Cider - Mount Brewing Co. 4.5% 330ml can	11
Dark 'n Stormy Cider - Mount Brewing Co. 4.5% 330ml can	11
Granny Smith Apple Cider - Hallertau 5.1% 330ml bottle	13

NON-ALCOHOLIC

Soft drinks Lemonade, Coke, Diet Coke, Ginger Ale	5
Cold-pressed juice Orange, Apple, Pineapple, Tomato, Cranberry	6
Antipodes still or sparkling 500ml 1litre	6 / 10
New leaf organic Kombucha Gunpowder Green Tea, Sri Lankan Black tea	9
Nobel & Savage herbal tea English Breakfast, Classic Earl Grey, Imperial Sencha, Ginger, Limoncello	6

ELMO'S



Menu

BREADS

Focaccia with rosemary and fennel sea salt (v) Contains Gluten 12 ADD Guanciale Carbonara butter 6
Garlic butter thyme flat bread * (v) Contains Gluten 13
Anchovy garlic parsley flat bread Contains Gluten 13
Vegemite and taleggio cheese flat bread If you know, you know! (v) Contains Gluten 18

BURRATA BAR

125g Massimo Burrata - Burrata is a fresh Italian cow milk cheese. The outer shell is a soft mozzarella, while the inside contains stracciatella and cream. We recommend a flat bread to pair with your burrata.

Burrata served perfect with a drizzle of special olive oil (v) 15

Burrata, pesto, candied wood-fired tomatoes, toasted pinenuts (v) 21

CHEESE AND CHARCUTERIE BOARD

Chefs selection of cheeses, 24 - month aged Prosciutto, Milano Salami, Italian Mortadella, pickles, quince, flat bread Contains Gluten 65

SHARING

Seasonal natural oysters , mignonette 1/2 doz 24 1 doz 48
Green olives Garlic confit, citrus, chilli, herbs (v)(veg) 12
Calamari Marinated in kiwifruit, squid ink aioli, nduja oil, lemon Contains Gluten 21
Trevally crudo Line caught raw trevally, cultured cream, passionfruit, pink peppercorn, fennel, toasted macadamia 26
Liver parfait (2pcs) Duck and chicken liver, champagne onion jam, beetroot dust, served on rosemary and fennel focaccia Contains Gluten 16
Beef carpaccio Tender slices of rare eye fillet, capers, burned lemon, Parmigiano-Reggiano, roasted garlic cream 28
Slow-cooked pork meatballs 6-hour tomato ragù, fennel, gruyère, sage, pecorino Contains Gluten 14

VEGETABLES

Rocket , Parmigiano-Reggiano, white balsamic, lemon olive oil * (v) 12
Charred baby leeks on a bed of basil and lemon whipped stracciatella (v) 18
Crunchy potato skins * Parmigiano-Reggiano, parsley, crunchy sage and onion dip (v) 16
Heirloom and cherry tomato salad * Beetroot, pickled radish, citrus fruits, pomegranate, stracciatella cheese (v) 28

WOOD-FIRED PIZZA

Gluten Free bases available \$2

Mamma-gherita * Tomato, mozzarella, basil, pecorino (v) 26

Discovery of honey * (four cheese) Mozzarella, taleggio, gruyère, gorgonzola, almonds, spiced honey, crispy sage (v) 29

Mediterranean heart * Slow-roasted cherry tomatoes, anchovies, popping capers, charred onions, burrata cheese 29

Truffle shuffle * a must try! White base, taleggio béchamel, mozzarella, wild mushrooms, black truffle cream, pancetta, chive 34

I wanna nduja "en-DOO-ya" Tomato, mozzarella, chorizo salami, spicy nduja 29

Dr. Fennel-good White base, taleggio béchamel, mozzarella, Westmere Butchery pork and fennel sausage, spicy nduja, fennel bulb 28

Living on the vege Tomato base, wild mushrooms, charred onion, black truffle, homemade cashew cheese, chive (vegan) 29

Tikka chance on me Tomato, mozzarella, wood-fired chicken tikka, charred onion, micro watercress, served with Shardas 'Raita' cucumber and coriander dipping sauce 29

Be my brisket Mozzarella, slow-cooked brisket in a red curry coconut cream, micro coriander, cashew nuts, toasted coconut 29

Hawaii not Tomato, mozzarella, crispy coppa, wood-fired pineapple, fresh jalapeños, chive 29

Insta-ham a must try! White base, taleggio béchamel, mozzarella, prosciutto, stracciatella, rocket and truffle oil 34

**Dust your Crust*

with our aged Parmigiano-Reggiano for \$3

FRESH HANDMADE PASTA

Spaghetti cacio e pepe Black pepper, pecorino, Parmigiano-Reggiano, creamy sauce (v) *Contains Gluten* 26

Spicy rigatoni alla vodka Tomato vegetable ragù, red chilli, vodka, Parmigiano-Reggiano, cream (v) *Contains Gluten* 29

Spaghetti alle vongole Cloudy Bay diamond clams, nduja, Sauvignon Blanc, chili herb butter, pangrattato, parsley *Contains Gluten* 32

Braised beef cheek lasagne Taleggio béchamel GF 29

DESSERT

Limonemisu - Limoncello Tiramisu with layers of light mascarpone cream, lemon curd, lady finger biscuits soaked in limoncello *Contains Gluten (v)* 15

Classic tiramisu Elmo's original Italian dessert *Contains Gluten (v)* 15

Dark chocolate parfait with toffee praline, roasted hazelnut, sea salt, olive oil (v) 14

XL sharing hazelnut chocolate calzone Nutella, pistachio, citrus zest, ricotta, mascarpone *Contains Gluten (v)* 21

Affogato Duck Island vanilla bean ice cream drowned in espresso (v) 12

ADD Frangelico liqueur or Amaretto liqueur 18

ELMO'S *Bar*

PROSECCO & CHAMPAGNE

Prosecco Continental	12
Borgo San Leo Prosecco Brut 750ml	58
Laurent Perrier La Cuvee Brut Champagne 375ml	19/55
Laurent Perrier La Cuvee Brut Champagne 750ml	115
Veuve Clicquot Yellow Label Brut Champagne 750ml	125
Perrier Jouët Grand Brut champagne 750ml	140
Ruinart Blanc de Blanc Champagne N.V. 750ml	200
Perrier Jouët Blason Rosé Champagne 750ml	180
Perrier Jouët Belle Époque Brut champagne 750ml	350
Dom Pérignon Brut Champagne 750ml	400

ROSÉ

Manu Rosé	13/63
Gisborne - Raspberries, cherries, fruit intensity	
Rameau d'or Rosé	14/68
Provence - Strawberry, rose petals and white flowers	

WHITES

Steve Bird Sauvignon Blanc	13/63
Marlborough - Citrus with fragrant passionfruit, richness, fine acidity	
Spy Valley Eblock Sauvignon Blanc	14/68
Marlborough - Passionfruit, sweet lime, oak finish	
Dog Point Section 94	92
Marlborough - Energetic, toasty flavours, big oak, citrus, herbal	
Tapiz Alta Collection Chardonnay 2019	14/68
Argentina - Apple, pear, peach, honey	
Man O' War Chardonnay	15/73
Waiheke Island - Lemon, green apple, stone fruit, french oak	
Aragosta Vermentino di Sardegna	13/63
Italy - Fragrant, delicate, crisp ripe apple	

Steve Bird Pinot Gris	13/63
Gisborne - Pear, exotic spice, richness, ripe fruit flavours	
Ziobaffa Organic Pinot Grigio 2020	13/63
Sicily - Apple, pear, full-bodied, plenty of fruit, dry finish	
Cantina Di Monteforte Soave	14/68
Venice - Dry, full-bodied, flavourful, almond aftertaste	
* Valli "The Real McCoy" Orange Wine	17/83
Pinot Gris 2020 Central Otago - Apricot, lychee, on the palate Turkish delight, cream soda	

REDS

Minini Tank 11 Syrah	14/68
Sicily - Red fruits accompanied with elegant notes of black pepper, full and rich	
Notte Rossa Organic Primitivo	14/68
Puglia - Notes of prunes, cherry, spicy, a full-bodied wine	
Castellani Chianti Classico Riserva	16/77
Tuscany - Blackberry, hazelnut, medium-bodied, lively finish	
Casa Boher Malbec 2020	14/68
Argentina - Luscious, ripe red, black fruits, sweet oak, coffee, leather and vanilla	
Pasqua 'BL' Appassit Sundried Merlot	14/68
Italy - Smooth, sweet, spicy, velvety, lingering finish	
Contesa Vigna Corvino Montepulciano D'Abruzzo 2015	13/63
Italy - Ripe red fruits, cherry, flowery violet, structured, harmonious and mature.	
Tenuta Ulisse Montepulciano	16/77
Italy - Cherry, blackberries, tabacco, oregano, smooth and well balanced	
Steve Bird Pinot Noir	16/77
Marlborough - Dark fruit aromas, leather, french oak, silky tannins	
Dacey Pinot Noir	19/92
Bannockburn Central Otago - Dark berry, cherry, bramble aromas, supple, vibrant	
* Desert Heart Mackenzie Run Pinot Noir 2011	89
Central Otago - cherries, raspberries and plums, spicy dried herbs, licorice undertones.	
* Te Mata Coleraine '21	190
Hawkes Bay - Wild blackberry, blackcurrant, thyme, cedar	

Each * means this dish can be ordered in its delicious VEGAN or VEGETARIAN version. (v) Dishes are VEGETARIAN. (vegan) Dishes are VEGAN. No Gluten added options available. Our kitchen is not a certified gluten-free kitchen. Dairy Free, options available. If you have any food allergies or dietary requirements please let us know. Kids menu available. We are not an allergen free kitchen, items such as; meat, poultry, seafood, shellfish, nuts, eggs are prepared in our kitchen.

APERITIVO hour

An Italian Happy Hour, if you will!
4:30pm - 6pm daily and all day Sunday

GIN & TONICS

Sicilian royale	15
Ginato Pinot Grigio Gin, grapes, fresh mint, Fever-tree Mediterranean tonic	
Butterfly pea	15
Glowing purple Ink Gin, thyme, orange, Fever-tree Indian tonic	
Little biddy	15
Little biddy Classic Gin, rosemary, lemon, East Imperial yuzu tonic	

SPRITZ

Aperol spritz	17
Aperol, prosecco, soda, orange	
Italicus spritz	17
Italian bittersweet liqueur, prosecco, soda, olive, lemon	
Yellow limoncello spritz	17
Limoncello, prosecco, peach puree, soda	

COCKTAILS

* Jalapeño and cucumber margarita	20
818 Blanco Tequila, lime, cucumber, jalapeño, agave, Tajin	
Coconut margarita	19
Arette Blanco Tequila, coconut, lime, sea salt	
Negroni you	20
White negroni using Four Pillars chardonnay aged gin, italicus liqueur, Lillet Blanco Vermouth	

MARTINI'S

Espresso martini	22
Vodka, espresso, Quick Brown Fox coffee liqueur, Amaretto coconut foam	
* Miso honi	22
Vodka, Whittaker's white chocolate, Miso, Frangelico, White Creme De Cacao	
Porn star martini	20
Vodka, vanilla bean, passion fruit, lime, prosecco	

FROZEN

Frozen classic margarita	19
Arette Blanco Tequila, Cointreau, lime, sea salt	
Frozen aperol spritz	17
Aperol, prosecco, soda, orange	

MOCKTAILS

Virgin aperol spritz	14
Lyre's Italian orange, soda, orange	
Virgin passion fruit mojito	14
Lime, mint, passion fruit purée, passion fruit soda	

TAP BEER & JUGS

Peroni 5.1%	8/14
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BOTTLED BEER

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4.8% 330ml can	
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5.5% 440ml can	
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330ml bottle	
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330ml bottle	
Corona	12
330ml bottle	
Fugasi IPA 2.5 %	11
330ml can - low alcoholic	
Peroni Nastro Azzura 0%	11
330ml bottle - low alcoholic	
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CIDER

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- Mount Brewing Co. 4.5% 330ml can	
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- Mount Brewing Co. 4.5% 330ml can	
Granny Smith Apple Cider	13
- Hallertau 5.1% 330ml bottle	

NON-ALCOHOLIC

Soft drinks	5
Lemonade, Coke, Diet Coke, Ginger Ale	
Cold-pressed juice	6
Orange, Apple, Pineapple, Tomato, Cranberry	
Antipodes still or sparkling	500ml 1litre 6/10
New leaf organic Kombucha	9
Gunpowder Green Tea, Sri Lankan Black tea	
Nobel & Savage herbal tea	6
English Breakfast, Classic Earl Grey, Imperial Sencha, Ginger, Limoncello	

ELMO'S



Menu

BREADS

Focaccia with rosemary and fennel sea salt
(v) Contains Gluten 12
ADD Guanciale Carbonara butter 6
Garlic butter thyme flat bread *
(v) Contains Gluten 13
Anchovy garlic parsley flat bread
Contains Gluten 13
Vegemite and taleggio cheese flat bread
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Burrata, pesto, candied wood-fired tomatoes, toasted pinenuts (v) 21

CHEESE AND CHARCUTERIE BOARD

Chefs selection of cheeses, 24 - month aged Prosciutto, Milano Salami, Italian Mortadella, pickles, quince, flat bread Contains Gluten 65

SHARING

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1/2 doz 24 1 doz 48
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Truffle shuffle * a must try! White base, taleggio béchamel, mozzarella, wild mushrooms, black truffle cream, pancetta, chive 34

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