

# ELMO'S

## GIN & TONICS

<b>Sicilian Royale</b> Ginato Pinot Grigio Gin, grapes, fresh mint, Fever-tree Mediterranean tonic	15
<b>Butterfly Pea</b> Glowing purple Ink Gin, thyme, orange, Fever-tree Indian tonic	15
<b>Little Biddy</b> Little Biddy Classic Gin, rosemary, lemon, East Imperial yuzu tonic	15

## SPRITZ

<b>Aperol Spritz</b> Aperol, prosecco, soda, orange	17
<b>Italicus Spritz</b> Italian bittersweet liqueur, prosecco, soda, olive, lemon	17
<b>Yellow Limoncello Spritz</b> Limoncello, prosecco, peach puree, soda	17

## COCKTAILS

<b>Jalapeño and cucumber Margarita</b> 818 Blanco Tequila, lime, cucumber, jalapeño, agave, Tajin	20
<b>Negronly You</b> White negroni using Four Pillars chardonnay aged gin, italicus liqueur, Lillet Blanco Vermouth	20
<b>Sicilian Margarita</b> Arette Blanco Tequila, limoncello, lemon, rosemary, sea salt	20

## MARTINI'S

<b>Espresso Martini</b> Vodka, espresso, Quick Brown Fox coffee liqueur, Amaretto coconut foam	22
<b>Flat White Martini</b> Served Hot. Skipper Dark Rum, Harpoon cold brew coffee, Quick Brown Fox flat white coffee liqueur, Frangelico, vanilla bean	17
<b>Miso Honi</b> Vodka, Whittaker's white chocolate, Miso, Frangelico, White Creme De Cacao	22
<b>Porn Star Martini</b> Vodka, vanilla bean, passion fruit, lime, prosecco	20
<b>Flirty Dirty</b> Four Pillars Olive Leaf Gin, vermouth, sicilian green olive brine, sicilian green olives	20

## MOCKTAILS

<b>Virgin Aperol Spritz</b> Lyre's Italian orange, soda, orange - non alcoholic	14
<b>Virgin Passion Fruit</b> Mojito Lime, mint, passion fruit purée, passion fruit soda - non alcoholic	14

## TAP BEER & JUGS

<b>No. 2 Pale Ale - Hallertau</b> 5.3%	13
<b>Peroni</b> 5.1%	8/14
<b>Hawke's Bay Pilsner</b> - Hawke's Bay Brewery 5%	13
<b>Peach Bomb</b> - Hawke's Bay Brewery 4%	13
<b>Guest Taps</b>	TBC

## BOTTLED BEER

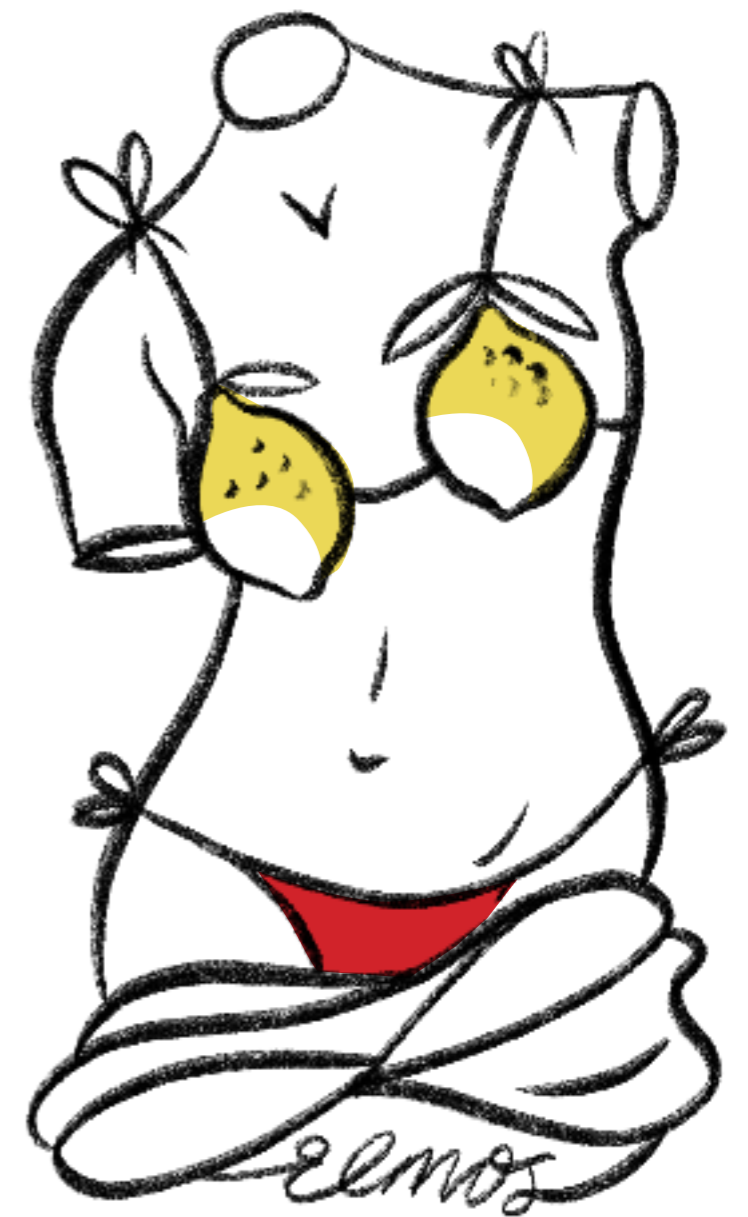
<b>Pilsner - Sawmill Brewery</b> 4.8% 330ml can	13
<b>ParrotDog Birdseye Hazy IPA</b> 5.8% 330ml can	13
<b>Paradise Pale Ale - McLeod's</b> 5.5% 300ml bottle	13
<b>Cassels Milk Stout</b> 5.2% 330ml bottle	12
<b>Heineken</b> 330ml bottle	12
<b>Corona</b> 330ml bottle	12
<b>Fugasi IPA</b> 2.5 % 330ml can - low alcoholic	11
<b>Peroni Nastro Azzura</b> 0% 330ml bottle - low alcoholic	11
<b>Sawmill Bare Beer</b> 0% 330ml bottle - low alcoholic	11

## CIDER

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

## NON-ALCOHOLIC

<b>Soft Drinks</b> Lemonade, Coke, Diet Coke, Ginger Ale	5
<b>Cold Pressed Juice</b> Orange, Apple, Pineapple, Tomato, Cranberry	6
<b>Antipodes still or sparkling</b> 500ml   1 litre	6/10
<b>New leaf organic Kombucha</b> Gunpowder Green Tea, Sri Lankan Black tea	9
<b>Nobel &amp; Savage Herbal teapots</b> English Breakfast, Classic Earl Grey, Imperial Sencha, Ginger, Limoncello	6



Set Menu

We serve family-style sharing menus to enjoy for the whole table at **\$65 per person**.

Please let our staff know if you have any allergies or dietary requirements. Sit back relax and enjoy!

# ELMO'S *Bar*

## ANTIPASTI BAR

*125g Massimo Burrata - Burrata is a fresh Italian cow milk cheese. The outer shell is solid mozzarella, while the inside contains stracciatella and cream*

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

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

**Garlic butter thyme flat bread (v) Contains Gluten**

**Green Olives** Garlic confit, citrus, chilli, herbs (v) (veg)

**Calamari** Marinated in kiwifruit, squid ink aioli, nduja oil, lemon *Contains Gluten*

**Slow-cooked pork meatballs** 6-hour tomato ragù, fennel, gruyère, sage, pecorino *Contains Gluten*

**Rocket, Parmigiano-Reggiano, white balsamic, lemon olive oil \* (v) (veg)**

## FRESH PASTA BAR

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

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

**Braised beef cheek lasagne** Taleggio béchamel extra saucy!

## WOOD-FIRED PIZZA BAR

*Contains Gluten*

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

**Truffle shuffle \* (v)** White base, mozzarella, shiitake and button mushrooms, black truffle cream, pancetta, chive

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

## TO FINISH

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

**Sovrano Limoncello** is best enjoyed icy cold after the meal as a digestif and a palate cleanser

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.

## PROSECCO & CHAMPAGNE

<b>Prosecco Continental</b>	12
<b>Borgo San Leo Prosecco Brut</b> 750ml	58
<b>Laurent Perrier La Cuvee Brut Champagne</b> 375ml	19/55
<b>Laurent Perrier La Cuvee Brut Champagne</b> 750ml	115
<b>Veuve Clicquot Yellow Label Brut Champagne</b> 750ml	125
<b>Perrier Jouët Grand Brut champagne</b> 750ml	140
<b>Ruinart Blanc de Blanc Champagne N.V.</b> 750ml	200
<b>Perrier Jouët Blason Rosé Champagne</b> 750ml	180
<b>Perrier Jouët Belle Époque Brut champagne</b> 750ml	320
<b>Dom Pérignon Brut Champagne</b> 750ml	400

## ROSÉ

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

## WHITES

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

<b>Steve Bird Pinot Gris</b>	13/63
<i>Gisborne - Pear, exotic spice, richness, ripe fruit flavours</i>	
<b>Ziobaffa Organic Pinot Grigio 2020</b>	13/63
<i>Sicily - Apple, pear, full-bodied, plenty of fruit, dry finish</i>	
<b>Villa Sparina 'gavi'</b>	67
<i>Italy - Lemon drop, peach, dried pineapple, aromatic finish</i>	
<b>Cantina Di Monteforte Soave</b>	14/68
<i>Venice - Dry, full-bodied, flavourful, almond aftertaste</i>	

## REDS

<b>Minini Tank 11 Syrah</b>	14/68
<i>Sicily - Red fruits accompanied with elegant notes of black pepper, full and rich</i>	
<b>Notte Rossa Organic Primitivo</b>	14/68
<i>Puglia - Notes of prunes, cherry, spicy, a full-bodied wine</i>	
<b>Castellani Chianti Classico Riserva</b>	16/77
<i>Tuscany - Blackberry, hazelnut, medium-bodied, lively finish</i>	
<b>Casa Boher Malbec 2020</b>	14/68
<i>Argentina - Luscious, ripe red, black fruits, sweet oak, coffee, leather and vanilla</i>	
<b>Pasqua 'BL' Appassit Sundried Merlot</b>	14/68
<i>Italy - Smooth, sweet, spicy, velvety, lingering finish</i>	
<b>Contesa Vigna Corvino Montepulciano D'Abruzzo 2015</b> Italy	13/68
<b>Tenuta Ulisse Montepulciano</b>	16/77
<i>Italy - Cherry, blackberries, tabacco, oregano, smooth and well balanced</i>	
<b>Steve Bird Pinot Noir</b>	16/77
<i>Marlborough - Dark-fruit aromas, leather, french oak, silky tannins</i>	
<b>Rockburn Pinot Noir</b>	19/92
<i>Central Otago - Vibrant notes of dark berries, cherry, rich mocha, silky tannins</i>	
<b>Te Mata Coleraine '21</b>	190
<i>Hawkes Bay - Wild blackberry, blackcurrant, thyme, cedar</i>	

*APERITIVO hour*

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

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**Green Olives** Garlic confit, citrus, chilli, herbs (v) (veg)

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