

ELMO'S

SPRITZ

Aperol Spritz \$17
Aperol, prosecco, soda, orange

Italicus Spritz \$17
Italian bittersweet liqueur, prosecco, soda, olive, lemon

Americano Spritz \$17
Blanco vermouth, prosecco, soda, pink grapefruit, mint

Cocchi Rosa Spritz \$17
Cocchi Rosa an aromatic aperitif wine, prosecco, soda, orange

Yellow Limoncello Spritz \$17
Limoncello, prosecco, peach puree, soda

CLASSICS WITH A TWIST

Michelangelo's David - *Served in a Tiki head* \$22
Plantation Dark Rum, peach liqueur, passionfruit, xo sherry, lime, apple

Who shot the president? *Served in a Tiki head* \$22
Skipper Dark Rum, Plantation 3 star, Disaronno, coconut, fresh lime, pineapple, tiki bitters

Negronly You \$20
White negroni using Four Pillars chardonnay aged gin, italicus liqueur, Lillet Blanco Vermouth

Lady Marmalade \$20
Glendalough whisky, fresh lemon, marmalade, whisky barrel aged bitters

MARTINI'S

Espresso Martini \$19
Vodka, espresso, Quick Brown Fox coffee liqueur, Amaretto coconut foam

Alena Rose \$19
Glengalough Rose Gin, Sovrano Rose liqueur, strawberry, ginger, pink grapefruit, egg white

Miso Honi \$20
Vodka, miso white chocolate, Frangelico, white creme de cacao

Flirty Dirty \$20
Four Pillars Olive Leaf Gin, vermouth, sicilian green olive brine, sicilian green olives

SEASONAL OYSTER BAR - 4.50
1/2 doz or 1 doz natural oysters - shallot mignonette and chive oil

BURRATA 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) (gf) 14

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

Burrata filled with black truffle, broccoli puree and crunchy green ragout, handmade truffle potato chips (v) (gf) 22

Burrata, beetroot purée, hazelnut, orange and coffee oil (v) (gf) 22

FLAT BREADS

Garlic butter thyme flat bread * (v) 13

Anchovy garlic parsley flat bread 13

Vegemite and taleggio cheese flat bread (v) - *if you know, you know!* 14

CHEESE AND CHARCUTERIE BOARD

24-month aged Prosciutto, Salami, Italian Mortadella, Evensdale Smoked brie, Blue Rhapsody NZ Blue Cheese, Italian parmesan, pickles, quince, flat bread 39

SHARING

Olives, citrus, garlic confit, chilli, herbs (v) (gf) (veg) 9

Guanciale Croquettes
Black truffle béchamel, crispy guanciale, mushroom, truffle cream 16

Wood-fired octopus (gf)
Salsa verde, crispy potatoes, romesco purée, coriander, lemon 22

Slow-cooked pork meatballs
6-hour tomato ragù, fennel, gruyère, sage, pecorino 15

HANDPICKED company beef short rib (gf)
Chimichurri sauce, aromatic smoking hay 25

Crunchy potato skins * (v)
Parmigiano-Reggiano, parsley, crunchy sage and onion dip 13

Heirloom and cherry tomato salad * (v) (gf)
beetroot, pickled radish, citrus fruits, pomegranate, stracciatella cheese 24

Romaine salad (gf) (v)
kalamata olives, chickpeas, red onion, anchovies, caper dill dressing 18

WOOD-FIRED PIZZA BAR

Mamma-gherita * (v)
Tomato, mozzarella, basil, pecorino 24

Discovery of honey * (v) *(four cheese)*
Mozzarella, taleggio, gruyère, gorgonzola, almonds, spiced honey, crispy sage 26

Mediterranean heart *
Slow-roasted cherry tomatoes, anchovies, popping capers, charred onions, burrata cheese 25

Truffle shuffle *
White base, mozzarella, shiitake and button mushrooms, black truffle cream, pancetta, chive 28

I wanna nduja “en-DOO-ya”
Tomato, mozzarella, chorizo salami, nduja spicy sausage 26

Italian job *a must try!*
White base, mozzarella, nduja spicy sausage, turnip leaf, olive cream, smoked cheese 26

Miss Hemp (v) (veg)
Tomato base, vegan *hemp* sausage, coffee marinated eggplant, almonds, homemade cashew cheese 26

Tikka chance on me
Tomato, mozzarella, wood-fired chicken tikka, charred onion, watercress, served with Shardas ‘Raita’ cucumber and coriander dipping sauce 26

Be my brisket
Mozzarella, slow-cooked brisket in red curry coconut cream, coriander, cashew nuts, roasted coconut 27

Hawaii not
Tomato, mozzarella, prosciutto, wood-fired pineapple, jalapeños, chive 26

FRESH PASTA BAR

Spaghetti, cacio e pepe (v)
Black pepper, pecorino, parmigiano, creamy sauce 19

Linguine, pomodoro e basilico (v)
Stracciatella, basil, tomato sauce 22

Tomato tagliatelle, white bolognese ragout
Wagyu beef and pork sausage, parmigiano 19

Spinach and ricotta ravioli, burro salvia e tartufo nero (v)
Burnt sage butter, black truffle, hazelnut 24

Neapolitan Spaghetti and Meatballs
Slow-cooked pork meatballs in a 6-hour tomato ragù, fennel, gruyère, sage and pecorino 26

TO FINISH

Tiramisu Chocolate brownie, coffee gel, velvet mascarpone, candied orange skin (v) 14

XL hazelnut chocolate calzone Nutella, hazelnut, citrus zest, ricotta, mascarpone (v) 15

APERITIVO HOUR - An Italian Happy Hour, if you will!

4.30pm - 6pm daily & all day Sunday

ELMOS is a welcoming, authentic Pizza Bar where you can get delectable tipples and sumptuous food using quality, seasonal ingredients from local passionate suppliers

Each * means this dish can be ordered in its delicious VEGAN or VEGETARIAN version. (v) Dishes are VEGETARIAN. (veg) Dishes are VEGAN. Gluten Free pizza bases available

Dairy Free, options available. If you have any food allergies or dietary requirements please let us know. Kids menu is available on request.

PROSECCO & CHAMPAGNE

PROSECCO & CHAMPAGNE		150ml/750ml
Borgo San Leo Prosecco Brut - Italy		11/53
Skinny Prosecco - Italy 750ml		60
Veuve De Verne Bubbles - France 200ml		13
G.H. Mumm Champagne 375ml		19/55
G.H. Mumm Champagne 750ml		95
G.H. Mumm Rosé Champagne 750ml		99
Perrier Jouét Grand Brut Champagne 750ml		175
Perrier Jouét Belle époque Brut champagne 750ml		350

ROSE 150ml/750ml

Manu Rosé - Gisborne	11/53
Rameau d'or Rosé - Provence	13/62
Italian Mazzei Belgvardo Rosé - Toscana	14/67

WHITES

Steve Bird Sauvignon Blanc - Marlborough	11/53
Spy Valley Eblock Sauvignon Blanc - Marlborough	12/58
Kelly Washington Sauvignon Blanc Organic - Marlborough	13/62
Seresin Organic Chardonnay - Marlborough	12/58
Man O' War Chardonnay - Waiheke Island	15/72
Dog Point Chardonnay - Marlborough	17/82
Aragosta Vermentino di Sardegna - Italy	12/58
Steve Bird Pinot Gris - Gisborne	11/53
Coco di mama Pinot Grigio Organic - Italy	12/58
Santa Margherita Pinot Grigio - Sicily	15/72
Villa Sparina 'gavi' - Italy	14/67
Redmetal Albarino - Hawkes Bay	13/62

REDS

Mesta Garnacha - Organic - Spain	11/53
Allegranza Tempranillo Shiraz - Spain	11/53
Luli'o Castello Tricerchi Sangiovese - Italy	13/63
Two Hands Angels Share Shiraz - McLaren Vale, Australia	14/67
Te mata syrah - Hawkes Bay	12/57
Steve Bird Big Barrel Pinot Noir - Marlborough	13/63
Mount Edward Pinot Noir - Central Otago	16/77
Menhir Salento no. zero Negroamaro - Italy	11/53
Pumo Primitivo - Italy	12/57
Alamos Malbec - Argentina	11/53
Pasqua 'BL' Appassit Sundried Merlot - Italy	12/58
Contesa Vigna Corvino Montepulciano D'Abruzzo 2015 - Italy	11/53

TAP BEER & JUGS

please ask the waitstaff for rotating tap beers

BEER

Pilsner - Sawmill Brewery 330ml can	10
Crazy Hazy Daze - Mount Brewing Co. 330ml can	11
Paradise Pale Ale - McLeod's 5.5% 300ml bottle	12
Aloha Guava Passionfruit Sour - Deep Creek 4.5% 440ml can	13
Cassels Milk Stout 5.2% 330ml bottle	12
Garage Project Cereal Milk Stout 'nitro' 4.7% 330ml can	12
Heineken 330ml bottle	10
Corona 330ml bottle	10

CIDER

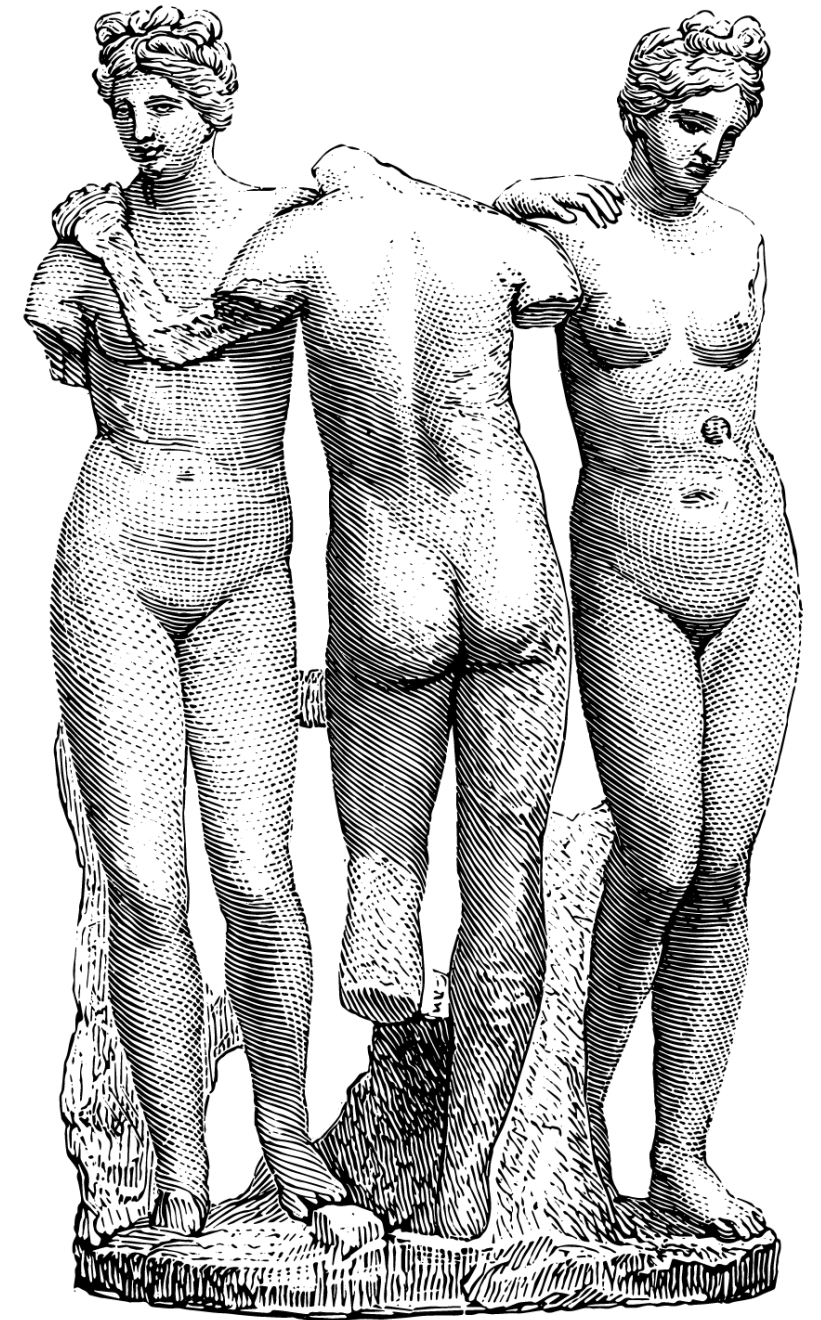
Strawberry and Lime Cider - Mount Brewing Co. 4.5% 330ml can	
Dark 'n Stormy Cider- Mount Brewing Co. 4.5% 330ml can	
Aspall Dry Cru Suffolk Apple Cider 6.8% 330ml bottle	

LOW-ALCOHOLIC BEER

Peroni Legerra low carb 3.5% 330ml bottle	9
Peroni Libera lager 0% 330ml bottle	9
Fugasi IPA 2.5 % 330ml can	9

NON-ALCOHOLIC

Antipodes still or sparkling 1 litre	10
Cold Pressed Juice	6
Orange, Apple, Pineapple, Tomato, Cranberry	
New leaf organic Kombucha	8
Gunpowder Green Tea, Sri Lankan Black tea	
Lemonade, Coke, Diet Coke, Ginger Ale,	5
Bundaberg Ginger Beer	6
Nobel & Savage Herbal teapots	5
English Breakfast, Classic Earl Grey, Imperial Sencha,	
White Chilli Truffle, Ginger Limoncello	
Atomic Coffee	5
Short Black, Long Black, Flat White * alternative milks available	



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the pizza bar