

ELMOS

SPRITZ \$15

Aperol Spritz
Aperol, prosecco, soda, orange

Italicus Spritz
Italian bittersweet liqueur, prosecco, soda, olive, lemon

Americano Spritz
Blanco vermouth, prosecco, soda, pink grapefruit, mint

Cocchi Rosa Spritz
Cocchi Rosa an aromatic aperitif wine, prosecco, soda, orange

Yellow Limoncello Spritz
Limoncello, prosecco, peach puree, soda

CLASSICS WITH A TWIST \$18

Alena Rose - Martini
Glengalough Rose Gin, Sovrano Rose liqueur, strawberry ginger syrup, pink grapefruit, fresh ginger, egg white

Miso Honi - Martini
Vodka, miso white chocolate, Frangelico, white creme de cacao

Michelangelo’s David - Tiki
Plantation Dark Rum, peach liqueur, passionfruit, xo sherry, lime, apple

Who shot the president?
Skipper Dark Rum, Plantation 3 star, Disaronno, coconut, fresh lime, pineapple, tiki bitters

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

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

Lady Marmalade
Glendalough whisky, fresh lemon, marmalade, whisky barrel aged bitters

BURRATA BAR

125g 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) 13

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) 12

Anchovy garlic parsley flat bread 13

Marmite and taleggio cheese flat bread - *if you know, you know!* 13

CHEESE AND CURED MEAT BOARD 35

24-month aged Prosciutto, Salami, *Lady Butcher* Wagyu Biltong, *Evensdale* Smoked brie, *Blue Rhapsody* NZ Blue Cheese, Italian parmesan, pickles, beetroot relish, focaccia bread

SHARING

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

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

Slow-cooked pork meatballs in 6-hour tomato ragù, fennel, gruyère, sage, pecorino 14

HANDPICKED premium beef short rib, chimichurri sauce, aromatic smoking hay 25

Prawn, edamame and squid ink crumbed croquettes, spicy mayo, lemon zest, coriander 16

Crunchy potato skins, parmesan, parsley, crunchy sage and onion dip * (v) 13

Heirloom and cherry tomato salad, beetroot, pickled radish, citrus fruits, pomegranate, stracciatella cheese - *vegan option available* * (v) 22

Romaine salad, kalamata olives, chickpeas, red onion, anchovies, caper dill dressing (v/gf) 14

WOOD-FIRED PIZZA BAR

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

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

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

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

I wanna nduja “en-DOO-ya” 25
Tomato, mozzarella, chorizo salami, nduja spicy sausage

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

Miss Hemp (v) (veg) 25
Tomato base, vegan *hemp* sausage, coffee marinated eggplant, almonds, homemade cashew cheese

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

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

Hawaii not 25
Tomato, mozzarella 24-hour slow-cooked pork belly, wood-fired pineapple, jalapeños, chive

FRESH PASTA BAR

Spaghetti, cacio e pepe (v) 16
Black pepper, pecorino, creamy sauce

Linguine, pomodoro e basilico (v) 16
Stracciatella, basil, tomato sauce

Tomato tagliatelle, white bolognese ragout 18
Wagyu beef and pork sausage, parmigiano

Spinach and ricotta ravioli, burro salvia e tartufo nero (v) 18
Burnt sage butter, black truffle, hazelnut

TO FINISH

Tiramisu Chocolate brownie, coffee gel, velvet mascarpone, candied orange skin (v) 13

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

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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, 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	150ml/750ml
Borgo San Leo Prosecco Brut - Italy	10/53
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

Rosé	150ml/750ml
Manu Rosé - Malborough	11/53
Rameau d’or Rosé - Provence	12/58
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 oOrganic Chardonnay - Marlborough	12/58
Man O’ War Chardonnay - Waiheke Island	15/72
Dog Point Chardonnay - Marlborough	17/82
Maison Chevallier Petit Chablis - France	15/72
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
Duca Di Saragnano Sangiovese - Italy	11/53
Two Hands Angels Share Shiraz - McLaren Vale, Australia	14/67
Te mata syrah - Hawkes Bay	12/57
Steve Bird Pinot Noir - Marlborough	13/62
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 <i>can 330ml</i>	10
Crimson Tide Red Ale - Mount Brewing Co. <i>can 330ml</i>	9
Paradise Pale Ale - McLeod’s 5.5% 300ml <i>bottle</i>	11
Aloha Guava Passionfruit Sour - Deep Creek 4.5% <i>can 440ml</i>	11
Cereal Milk Stout Nitro - Garage Project 4.7% <i>can 330ml</i>	10
Triple Chocolate Milk Stout - Behemoth 6% <i>can 440ml</i>	11
Heineken <i>bottle 330ml</i>	9
Corona <i>bottle 330ml</i>	9

Cider	
Strawberry and Lime Cider - Mount Brewing Co. 4.5% <i>can 330ml</i>	10
Dark ‘n Stormy Cider- Mount Brewing Co. 4.5% <i>can 330ml</i>	10
Aspall Dry Cru Suffolk Apple Cider 6.8% <i>bottle 330ml</i>	10

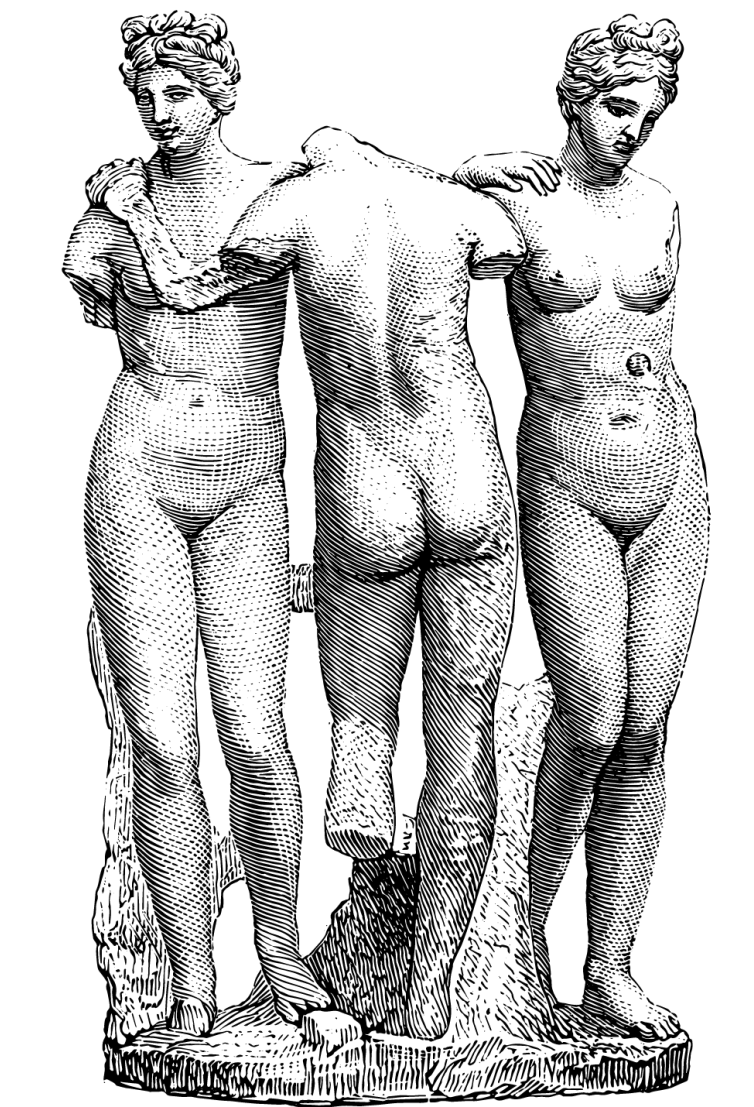
Low-alcoholic beer	
Peroni Legerra low carb 3.5% <i>bottle 330ml</i>	8
Peroni Libera lager 0% <i>bottle 330ml</i>	8
Fugasi IPA 2.5 % <i>can 330ml</i>	8.5

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

Welcome back to ELMOS

We are solely open this week for the purpose of dining.
We offer delectable tipples and sumptuous food using amazing seasonal ingredients from local passionate suppliers.

Each table has a designated server who will look after you all evening so you don't need to leave your seat.
Please enjoy a beverage, take your time and
Peruse our food menu.



ELMOS

the pizza bar