

Astoria

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Tipple in the Nook

COFFEE & WINE

GROUP DINING



Astoria

OFFERINGS

A) Large Groups Non-Private 12-18 People

- Pre-ordered sharing food for the entire table
- Flexible lunch and dinner sittings
- All beverages charged on consumption
- Whole bill must be paid in one transaction

B) Entire Venue Private 50-110 People

- \$6000 Minimum spend
Monday-Wednesday
- \$8000 Minimum spend
Thursday-Friday
- Walk and Fork style function from the 'snack' menu
- Lunch 11.30 am-3 pm /
Dinner 5 pm-8.30 pm
- 10% Deposit required



Astoria

MENUS

A) All Day Menu

TO START	
Oysters - campari & orange <i>subject to availability df gf nf</i>	MP
Stone-baked bread, Olivo olive oil, Giusti aged balsamic <i>df nf v vg</i>	13
Ortiz & white anchovy, tomato, bocconcini (2) <i>gf nf</i>	14
Pumpkin, gorgonzola & 'nduja arancini (3) <i>nf</i>	14
Crudités, black olive mascarpone <i>gf nf v vgo</i>	15
Market fish crudo, buckwheat, citrus, olivo oil <i>df gf nf</i>	25
Seasonal charcuterie with bread <i>df gfo nf</i>	34
PLATES	
Zucchini, mint, pecorino, lemon <i>df o gf nf v vgo</i>	16
Iceberg lettuce salad with pecorino, crushed Sicilian olives, pickled chilli <i>df o gf nf v vgo</i>	15
Burrata, tomato, basil <i>gf nf v</i>	27
Shoestring fries, rosemary, chilli salt <i>df gf nf v vgo</i>	11/15
Market fish, spring greens, preserved lemon gremolata <i>df o gf nf</i>	29
Dry aged beef, salsa verde butter <i>please allow 30 minutes for this dish to cook df o gf nf</i>	45
<small>df - dairy free gf - gluten free nf - nut free v - vegetarian vg - vegan o - option, if we adapt the dish or omit an ingredient please alert your waiter if you have any allergies, intolerances or time constraints.</small>	

PIZZETTA	
Quattro formaggi, black pepper <i>nf v</i>	25
Sweetcorn, semi dried tomato, smoked mozzarella, hot honey <i>df o nf v vgo</i>	25
Peperonata, anabelle™ fromage frais, Ortiz anchovy, chilli <i>df o nf vo vgo</i>	26
Margherita: provolone, mozzarella, basil <i>df o nf v vgo</i>	22
Pork polpette, tomato, onion, provolone <i>nf</i>	25
Prosciutto cotto, pesto, anabelle™ fromage frais <i>nf</i>	27
PASTA	
Mafaldine with beef cheek ragu <i>df o gfo nf</i>	29
Carbonara, tagliatelle, guanciale, parmesan <i>gfo nf</i>	30
Linguini with prawns, herbs, San Marazano tomato <i>gfo nf</i>	27
Casarecce, pesto, anabelle™ fromage frais, lemon oil <i>gfo nto v</i>	27
DESSERTS	
Astoria classic tiramisu <i>v</i>	14
Seasonal panna cotta <i>gfo nto</i>	13
NZ cheese selection, honeycomb, bread <i>v</i>	32

**IF PAYING BY PAYWAVE OR CREDIT CARD AN
ADDITIONAL CHARGE OF 2% APPLIES**

B) Snack Menu

Oysters - Campari & orange <i>subject to availability</i>	<i>df gf nf</i>	MP
Stone-baked bread, Olivo oil, & Giusti aged balsamic <i>df nf v vg</i>		13
Ortiz & white anchovy, tomato, bocconcini skewers (2) <i>gf nf</i>		14
Pumpkin, gorgonzola, 'nduja arancini (3) <i>nf</i>		14
Crudités, black olive mascarpone <i>gf nf v</i>		15
Iceberg, pecorino, Sicilian olives, pickled chilli <i>df o gf nf v vgo</i>		15
Zucchini, mint, pecorino, lemon <i>df o gf nf v vgo</i>		16
Market fish crudo, buckwheat, citrus, Olivo oil <i>df gf nf</i>		25
Burrata, tomato, basil <i>gf nf v</i>		27
Seasonal charcuterie with stone-baked bread <i>df gfo nf</i>		34
NZ cheese selection, honeycomb <i>v</i>		32
Shoestring fries, rosemary, chilli salt <i>df gf nf v vgo</i>		11 / 15
PIZZETTA		
Quattro formaggio, black pepper <i>nf v</i>		25
Sweetcorn, semi dried tomato, smoked mozzarella, hot honey <i>df o nf v vgo</i>		25
Peperonata, anabelle™ fromage frais, Ortiz anchovy, chilli <i>df o nf vo vgo</i>		26
Margherita - provolone, mozzarella, basil <i>df o v vgo</i>		22
Pork polpette, tomato, onion, provolone <i>nf</i>		25
Prosciutto cotto, pesto, anabelle™ fromage frais <i>nf</i>		27
<small>Please alert the staff to any allergies or time constraints</small>		
<small>df - dairy free gf - gluten free nf - nut free v - vegetarian vg - vegan o - option available</small>		

Our menus are seasonal and some dishes are subject to change depending on availability



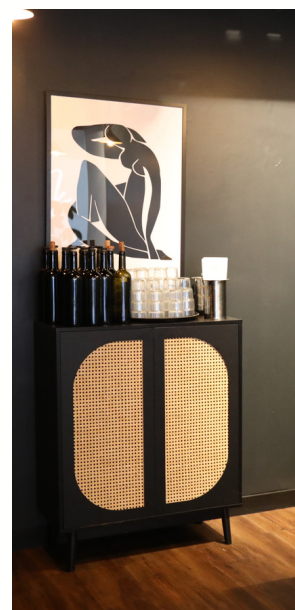
Tipple in the Nook

COFFEE & WINE

OFFERINGS

A) Entire Venue
Private
20-45 People

- \$750 Minimum spend Monday-Wednesday
- \$1250 Minimum spend Thursday-Friday
- Pre-set food menu of platters and small plates
- Bookings from 3 pm onwards
- All beverages charged on consumption



Tipple in the Nook

COFFEE & WINE

MENU

Daily Oysters

subject to availability DF/GF/NF MP

Stone-baked bread, Olivo olive oil, Giusti aged balsamic

DF/NF/VG 12

Ortiz & white anchovy, tomato, bocconcini (2)

GF/NF 14

Pumpkin, gorgonzola & 'nduja arancini (3)

NF 14

Crudités, black olive mascarpone

GF/NF/V 14

Seasonal charcuterie with bread

DF NF GFO 32

NZ cheese selection, honeycomb, bread

v 32

- The menu is subject to change depending on the season and availability
- Dietary allergies and restrictions will be accommodated to our best ability
- Grazing table format also available at \$20pp



FOR FURTHER ENQUIRIES

If you wish to enquire further or book in a group at either Astoria or Tipple in the

Nook, please contact:

hattie@yugroup.co.nz

THANK YOU

