



# CINDERELLA

*Wine Shop*

*Wine Bar*

*Bistro*

*Summer 2024*

## **Charcuterie & Cheese**

*Mix and Match one, two or three*

18/28/36

*Prosciutto Emiliano*

*Salami finocchiona*

*Truffle Mortadella*

*Coppa Riserva*

*Pont-L'Évêque, soft & creamy, cow's milk*

*Ossau-Iraty, hard, sheep's milk*

*Bleu D'Auvergne, semi hard, Blue cow's milk*

### **Snacks**

*Seasonal Oysters, Sherry Mignonette & House Worcestershire* 6ea

*Guindilla, Oritz Anchovy, Green Olive Gilda* 4/7/9

*Mixed Olive* 11

*Duck Croquette with Spiced BBQ Mayo* 6/10/12

*Pork Scratchings, Fennel Salt, Chilli Oil* 11

*Chicken Liver Parfait, with Pedro-Ximenez Jelly and Pear  
Chutney* 18

*Salt 'n' Vinegar Oyster Mushroom* 15

*Wood Fired Bread & Cultured Butter* 13

*Twice cooked Beef Fat Chips* 13

### **Raw Starters**

*Kingfish, Orange, Cucumber, Smoked Olive Oil and Watercress* 26

*Dry Aged Wagyu Eye Fillet Carpaccio, White Anchovy & Fennel* 26

*Summer Crudités, Smoked Green Goddess* 18

### **Starters**

<i>Pork Belly, Burnt Apple, Pickled Witloof, Smoked Sour Cream</i>	28
<i>Octopus Over Embers, Lemon &amp; Oregano</i>	22
<i>Grilled “Banana” Tiger Prawn and Kelp Butter, Seaweed Salad</i>	15ea

### **Mains**

<i>Whole Market Fish (Ask our team members)</i>	MP
<i>Woodfired “Bostock” Half Chicken, Chipotle Chimmichurri</i>	49
<i>300g Lamb Rump, Fennel Fondant, Citrus Gremolata</i>	47
<i>Fired Eggplant, Pickled Capiscum with Cashew Butter</i>	28

### **Wakanui Grain Fed & Firstlight Wagyu**

<i>120 Days Dry-Aged Rib Queen Cut 200g</i>	39
<i>120 Days Dry-Aged Rib King Cut 350g</i>	67
<i>120 Days Dry-Aged Picanha MBS6+ 800g (50 min wait)</i>	130
<i>90 Days Dry-Aged MBS 5+ Bone In Rib Eye</i>	P.O.A
<i>(Ask our team members for weight options, 90 min wait)</i>	

### **Add Sauces** 5 ea

*Green Peppercorn, or Truffle Horseradish Chipotle or Chimmichurri,  
or Café de Paris*

### **Sides**

<i>Smoked Mushrooms, Confit Garlic</i>	16.5
<i>Beef Fat Potatoes &amp; Thyme Salt</i>	14
<i>Grilled Asparagus, Herbed Goat Cheese &amp; Beef Fat Crumb</i>	21
<i>Green Oak, Shallot, Ricotta Salata &amp; Chardonnay Vinaigrette</i>	15
<i>Marinated Capsicum, Stracciatella, Dill Oil</i>	17

## *Desserts*

<i>Wood Fired Basque Cheesecake, Seasonal Fruits</i>	15
<i>Chocolate Nemesis, Mascarpone, Berry Coulis</i>	14
<i>Fresh Strawberry Sorbet, Fresh Strawberry &amp; Basil, Crème Fraiche</i>	16

## *Firstlight Wagyu*

*"Winner of 4 gold medals, 100% Grass Fed on lush pastures, as nature intended, in the Hawkes Bay"*

