

two fifteen

At two fifteen we pride ourselves on producing our own range of charcutière items, sausages and breads. To start you may like to try some of our house cured items along with our bread from the following list. Charcutière and sausages are also available to takeaway. Please check with your waiter for our current selection.

We hope you enjoy!

HOUSE BREAD WITH DIPS

small 5.90

large 8.90

CHARCUTIÈRE

house dry cured meats 8.90 each

3 month air dried beef

smoked speck

land jager

saucisson de ménage

air dried chorizo

3 month air dried smoked pork

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ENTREES

air dried beef | truffle potato | poached egg | 7.90 l.f.
cold smoked salmon | layered pumpnickel | horseradish crème | toasted capers | 7.90
seared scallops | polenta chip | cauliflower puree | bisque cream | 9.90
terrines of pork, wild mushrooms & pistachios | pear chutney | red wine reduction | 8.90
flash fried squid | leaf salad | coriander aioli | 6.90e/26.90m l.f.

VEGETARIAN

creamy mushroom risotto | parmesan | truffle oil | 7.90e/26.90m l.f.
salad of beetroot | fresh fig | haloumi | tomato | pistachios | leaf salad | 6.90
pumpkin, ricotta & provolone tortellini | walnuts | sage butter + peas | balsamic reduction
| 8.90e / 28.90m

MAINS

pink lamb shoulder rack | potato gratin | minted broad beans | jus 32.90
confit duck leg | kumara mash | spinach | spiced apple compote | jus 29.90 l.f.
freedom farms pork belly | new potatoes | smoked onions | pear puree 30.90
chicken thigh with onion, thyme and bacon stuffing | braised lentils | jus 29.90
eye fillet | smoked potato puree | sweet tomato & olive compote | jus 34.90
snapper | prawn + herb risotto | salsa | baby leaf 32.90 l.f.

SIDES 6.90

rocket, cheddar + almond salad | red wine dressing
beans | herb butter | cashew nuts
kumara mash + olive oil
chips + mustard aioli

l.f: local favorite

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DESSERTS 14.90

italian fritoles | lemon curd | vanilla ice cream |
dark chocolate tart | orange cream fraiche | salted caramel
sticky date pudding | vanilla ice cream | toffee sauce
green apple & feijoa crumble | vanilla ice cream
buttermilk panna cotta | raspberries | lavender crisp

handmade chocolates by Criollo small 7.50/ large 4.90

CHEESES 75gm portions

served with plum paste, fruit salami + crackers
please ask your waiter for today's selection
one cheese | 2.90, two 22.90, three 33.90

SWEET WINE/ PORT/ SHERRY

Clayridge Excalibur Noble Sauvignon Blanc 2007 glass | 2.00 bottle 58.00
Urlar Noble Riesling 2009 glass | 3.00 bottle 63.00
Johannesof 'Vendage Tardive' Gewurztraminer 2009 glass | 5.00 bottle 72.00
Lustau 'Emilin' Moscatel Sherry glass | 4.00
Delgado Zuleta Pedro Ximenez Sherry glass | 1.00
Romariz LBV Port 2004 glass | 3.00
Romariz Fine Tawny Port glass 9.50
Romariz 10 year old Tawny Port glass | 4.00
Romariz 20 year old Tawny Port glass 23.00

COFFEE & TEA

flat white or short black 3.90
latte 4.50
teas by TeaTotal 4.50