

# — THE TRADING POST —

We're a family-owned Osteria [oste'ri:a] Italiana, translated, a place that serves Italian wine and food  
(not to be confused with another well-credited NZ restaurant chain).

Our menu depicts the delicacies found in the different regions of Italy, all made by hand by a true Italian artisan.  
Take a seat, and escape to the Mediterranean. Buon appetito.

## ALL DAY BREAKFAST MENU

**FREE-RANGE EGGS ON SOURDOUGH** gf\*, v, nf, df\* \$ 13.50

Eggs your way, on freshly baked sourdough bread.

**ROLLINO** v, nf \$ 24  
A savoury style crepe rolled with ricotta, spinach and avocado cream.

**ITALIAN CLUB SANDWICH** v\*, gf\*, df\*, nf \$ 24  
Duck breast schnitzel, roast capsicum, grilled zucchini, bacon, cheese, lettuce and mayo.

**MUSHROOM & POTATO RÖSTI** gf, vg\*, nf, df\* \$ 25  
Sauté mixed mushroom, poached egg, with melted cheese on a traditional potato rösti.

**STRUDEL** v, nf \$ 21  
Pear strudel with a chocolate amaretto ice-cream. (allow minimum 12 minutes)

### ADD-ONS

Crispy bacon	\$8.00
Smoked salmon	\$7.50
Poached egg	\$3.50
Mushrooms	\$7.50
Potato rösti	\$7.50
Avocado	\$4.50
Roast tomato	\$4.00
Sourdough toast	\$3.00
GF Bread	\$2.50

v = vegetarian | gf = gluten-free | vg = vegan |  
df = dairy free | nf = nut-free. | Symbols with an asterisk mean  
alternations can be made.

Open Tuesday - Saturday 9am - 2.30pm.  
Thursday & Fridays for dinner from 5.30pm. Booking preferred.  
Closed Sunday and Monday.

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## IDEAL TO SHARE

**POLENTA CHIPS** nf, gf, v, vg\* \$ 16  
Fried thick polenta chips with a truffle and parmesan dip.

**AGNELLO** nf \$ 27  
Stuffed and crumbed lamb cutlets with juniper carrot dip (3 pieces).

**ORZOTTO** df\*, nf \$ 25  
Pearl barely risotto style with 13-hour slow cooked pork belly and red beans.

**FORMAGGI AND SALUMI** v\*, gf\*, nf\* \$ 33  
A selection of Italian salumi and cheeses with house-made grissini and breads.

## LUNCH MENU

**TAGLIATELLE ALL GRICIA** gf\*, nf, v\* \$ 28  
Handmade ribbon-style pasta with pecorino romano, black pepper, and guanciale.

**RAVIOLINI** nf \$ 33  
Sausage and pecorino raviolini with a butter and sage sugo.

**GNOCCHI VIOLA** gf, v, vg\*, nf\* \$ 28  
Light, fluffy beetroot and potato gnocchi in a blue cheese sauce with salted toasted walnut.

**PRAWN TORTELLI** nf \$ 35  
Handmade pasta filled with prawn and garlic, tossed in lush prawn stock and basil.

## DESSERTS

**ZABAIONE GRATINATO** gf, nf, v \$ 16  
A custard-style dessert with Marsala and seasonal fruit.

**AFFOGATO** v, gf, nf \$ 12  
Espresso with house made vanilla ice-cream.

**TENERINA** v, gf, nf \$ 16  
A flourless chocolate cake served with vanilla ice-cream.