



— THE TRADING POST —

DINNER MENU

ANTIPASTI

- Polenta Chips** nf, gf, v, vg* \$16
Fried thick polenta chips with a truffle and parmesan dip.
- Gnocco Fritto** nf \$23
Italian-style fried bread with salumi.
- Orzotto** df*, nf \$25
Pearl barely risotto style with 13-hour slow-cooked pork belly and red beans.
-

PRIMI

- Tagliatelle alla Gricia** gf*, nf, v* \$28
Handmade ribbon-style pasta with pecorino romano, black pepper, and guanciale.
- Gnocchi Viola** gf, v, vg*, nf* \$28
Light, fluffy beetroot and potato gnocchi in a blue cheese sauce with salted toasted walnut.
- Ravioli** v, nf \$34
Handmade half-moon ravioli filled with pumpkin on truffle sugo.
-

SECONDI

- Beef Cheek** gf, nf \$38
Braised beef cheek with a cauliflower puree.
- Duck Leg** gf, nf, df \$40
Duck Leg confit with purple cabbage in saor.
-

DOLCE

- Zabaione Gratinato** gf, nf, v \$16
A custard-style dessert with Marsala and seasonal fruits.
- Strudel** v, nf \$16
Pear strudel with a chocolate amaretto ice cream. (Allow a minimum 12 minutes).

CHEF'S CHOICE \$85 per person.

Sit back and relax, get four delicious courses delivered to your table. Whole table must participate.



Open for dinner Thursday and Friday evenings from 5.30 pm. Bookings preferred. Please let us know when booking if you have dietary requirements.

 07 262 0142  thetradingpost.nz  hello@thetradingpost.nz   [/thetradingpostnz](https://www.facebook.com/thetradingpostnz)