

## *Dessert*

### **TIRAMISU**

Tiramisu, a beloved Italian dessert that embodies layers of flavour and texture. This delightful treat features rich mascarpone cream, light and airy whipped eggs, and a touch of sweet cocoa, all lovingly folded together to create a smooth, decadent filling.

### **LEMON POSSET**

A delightful British summertime dessert. This classic treat features a luscious, silky custard made from fresh lemon juice, sugar, and cream, creating a smooth texture that melts in your mouth, with toffee lace & macerated fruits.

### **CHOCOLATE TORTE**

Enjoy our rich Chocolate Torte, a decadent dessert for chocolate lovers. Made with high-quality dark chocolate, it has a dense, fudgy texture and is served with raspberry sorbet and whipped chocolate sauce topped with local berries.

### **CHEESEBOARD**

Savor a simple Italian cheese board featuring a selection of the chef's finest family-crafted Viavio cheeses from Nelson, paired with fresh artisan bread. This delightful combination of flavours and textures is perfect for sharing or enjoying solo, bringing a taste of Italy to your table.

ENDULGE & ENJOY THIS MENU FOR \$98PP

## *Thank You*

*We want to take a moment to sincerely thank you for dining with us at Euna. Your presence means the world to us, and we are truly grateful that you chose to spend your time in our eatery.*

*We hope your experience was not only enjoyable but also filled with memorable moments. Our goal is to create a warm and inviting atmosphere where every guest feels at home and every meal becomes a cherished memory.*

*Thank you for being a part of our culinary journey. We look forward to welcoming you back soon and continuing to create beautiful experiences together.*

*With heartfelt gratitude,*

*Celia, Trav & the Euna Family*

GOD THE FATHER  
GOD THE SON  
GOD THE HOLY SPIRIT

## *Welcome letter*

We are Celia and Trav. Along with our wonderful team, we've created Euna—a place inspired by the Greek word for "victory." It's our way of sharing the joy of great food in a warm, welcoming space.

At Euna, we've carefully crafted a menu with six courses, where you can pick your favourite entrée, main, and dessert. Each dish is inspired by Mediterranean flavours, bringing a taste of Europe's vibrant food culture to your table.

Our faith in Yeshua guides everything we do, and we aim to offer a space where food brings people together. We hope each bite brings you happiness and a sense of connection, whether you're with loved ones or trying something new.

Con le benedizioni dell'amore!

With love & blessings,

Celia, Trav & the Euna Family

## *Arrival*

### **COMMI LOAF**

This special bread, crafted by our younger team members, showcases their developing skills and creativity. Enjoy the unique flavours and textures that reflect their dedication and passion for baking.

## *Amuse Bouche*

### **CHEFS CHOICE**

Enjoy a carefully crafted amuse bouche, a small yet exquisite bite that highlights the chef's creativity and seasonal ingredients. This elegant treat is meant to awaken your palate and set the tone for your meal. Each unique selection reflects the chef's inspiration and is beautifully presented. Savor this complimentary taste as a preview of the flavours to come!

## *Appetizer*

### **WHIPPED HONEY BRUSHCETTA**

Our Whipped Honey Bruschetta with Basil is a harmonious blend of flavours and textures. Each bite is a celebration of fresh ingredients and culinary creativity.

### **BURRATA CAPRESE**

A refreshing Italian salad featuring creamy ViaVio Burrata cheese, fresh heirloom tomatoes for sweetness, and fragrant basil leaves for an earthy touch.

### **CURED BEEF CARPACCIO**

Thinly sliced raw beef fillet, elegantly arranged and topped with Parmigiano-Reggiano shavings, horseradish cream, truffle oil, and sweet heirloom tomatoes.

### **LAMB CUTLET**

A tender lamb cutlet with a flavourful herb crust, served with a generous topping of creamy tzatziki, offering a perfect balance of savoury and refreshing notes.

### **MANUKA SMOKED CHICKEN CAESAR**

Enjoy our smoked chicken Caesar salad, featuring tender smoked chicken on a bed of crisp romaine lettuce. Tossed with creamy Caesar dressing and topped with crunchy croutons and grated Parmesan.

### **CHARRED AUBERGINE CAVIAR**

Enjoy a smoky roasted aubergine spread, perfectly blended with garlic, tahini, and zesty lemon juice. Topped with charred fior di latte and fresh tomatoes, this dish offers a creamy texture and a delightful balance of flavours.

### **CITRUS CURED ORA SALMON LAVOSH**

Citrus-cured salmon enhanced with herbs and spices for a melt-in-your-mouth texture, garnished with microgreens and lemon zest for a savoury-tangy balance.

### **COCONUT & CORIANDER CEVICHE**

Tender fish marinated in citrus juices, brightened with diced tomatoes, red onions, red chili, and coriander. Served with crispy tortilla chips, it's a taste of the coast.

### **PRESSED PORK & SEARED SCALLOP**

Pressed pork belly paired with seared sea scallops, combining tender, crispy pork with the sweet richness of perfectly seared scallops for a delicious flavours experience.

### **CHICKEN & PORK PATE**

A rich and smooth chicken and pork pâté, blended with finely chopped pistachios for a delightful crunch. Served with toasted bread, this dish offers a perfect balance of savoury flavours and a hint of nutty sweetness.

### **CHARRED CAULIFLOWER STEAK**

Enjoy our charred cauliflower steak, showcasing the vegetable's natural flavours. It's served on vibrant pea purée with tangy tamarind for a delightful twist. Fresh herb and basil oil add richness, while juicy cherry tomatoes add a touch of sweetness.

### **WILD MUSHROOM RAVIOLI**

Savour our wild mushroom and thyme ravioli, drizzled with burnt butter and sage for a rich, nutty flavours. Topped with creamy crème fraiche and finished with Viavio Pecorino cheese, this dish is a delightful blend of earthy and creamy textures that will leave you wanting more.

### **SPICY SEAFOOD LINGUINI**

Euna' modern take on Chinese seafood medley, featuring prawns, mussels, calamari, and abalone, stir-fried to perfection. The high-heat cooking creates a tantalizing char while keeping the seafood tender, finished with soy sauce and spring onion garlic.

### **FETTUCCINE CACIO E PEPE**

Cacio e Pepe, meaning "cheese and pepper," is a Roman classic that combines al dente pasta with a creamy cheese sauce and freshly cracked black pepper. This dish celebrates the essence of Italian cooking with high-quality ingredients and simple preparation.

### **BEEF FILLET RIGATONI RAGU**

Our beef fillet ragu features tender, slow-braised beef in a rich tomato sauce infused with herbs and spices. Served over al dente pasta pappardelle and garnished with freshly grated Parmesan and basil, it offers a deep and satisfying flavours.

### **PRAWN AND MUSSEL LINGUINI**

This dish brings the taste of the sea to your plate with linguine tossed in a rich garlic and white wine sauce, featuring succulent prawns and fresh, green-lipped NZ mussels, finished with truffle and shaved pecorino.

### **SEAFOOD RISOTTO**

Indulge in our fruit de mare risotto, combining creamy Arborio rice with a medley of fresh seafood, including prawns, calamari, and mussels. Infused with seafood broth, white wine, and finished with lemon and fresh herbs, it's rich, velvety, and bursting with flavours.

### **BLUFF MUSSELS WITH SRIRACHA**

Fresh, live Bluff mussels sautéed in a house-made sriracha sauce, EUNA butter, and aromatic rosemary, finished with a splash of apple cider vinegar. Served on a bed of fresh linguini with a sprinkle of pecorino cheese, garnished with fresh micro herbs.

### **RISOTTO AI FUNGI**

Sautéed wild mushrooms are generously added to saffron Arborio rice, creating a rich and aromatic dish. Finished with freshly grated cheese and a drizzle of truffle oil, this risotto is both comforting and elegant, celebrating the umami richness of mushrooms.

### **MARLBOROUGH SOUNDS SALMON**

Enjoy poached salmon with fennel and cream, perfectly balancing lightness and richness. The tender, flaky fish is enhanced by a subtle anise flavour and drizzled with a herb-infused cream sauce. Served with seasonal vegetables, it's a comforting yet sophisticated dish.

### **PRESSED PORK BELLY**

Slow-cooked to perfection, this succulent pork belly features crispy skin and melt-in-your-mouth tenderness. Paired with silky pomme purée and finished with Port Wine Jus and seasonal vegetables, it's a harmonious blend of indulgence and elegance.

### **BEEF WELLINGTON**

This stunning centrepiece features tender beef fillet, seared and wrapped in a luxurious layer of mushroom duxelles and puff pastry. Baked to golden perfection, it's served with a rich red wine reduction, wild mushrooms, and pomme purée.

### **LAMB RUMP**

Our Leelands Lamb Rump is marinated with aromatic herbs and roasted to 63 degrees for maximum flavours. Accompanied by a savoury reduction, creamy pomme purée, green beans, and truffle tomatoes, this dish showcases the natural richness of the lamb.

### **PEARL VEAL SALTIMBOCCA**

Savor the classic flavours of Veal Saltimbocca, where tender veal meets prosciutto and sage. Expertly cooked for tenderness and enhanced by a creamy crème fraiche sauce, it's served with seasonal vegetables for a delightful taste of Italy.

### **ANGUS RIB-EYE**

Experience this succulent ribeye, gently cured in Mediterranean spices and triple-cooked for perfection. Served with crispy hand-cut chips and a fragrant rosemary garlic butter, it's finished with a velvety red wine jus for a gourmet experience.