

Euna's In & Out Lunch Menu

Tuesday–Friday | 11:00 AM – 1:30 PM
\$16.50 per dish

Join us at our share table for a quick, nourishing meal inspired by the flavours of Italy. This menu is designed to be enjoyed within a 30-minute time frame.

Pasta

SPAGHETTI AGLIO E OLIO CON GAMBERETTI

Garlic, chilli, diced prawns, and shallots.

PENNE AL PESTO CON POLLO AFFUMICATO

Smoked chicken in creamy basil pesto.

RIGATONI CON VERDURE ARROSTO E CREMA

Roasted root vegetables in a light cream sauce.

PENNE ALL'ARRABBIATA

Spicy tomato sauce with cherry tomatoes.

PENNE ALLA CARBONARA CON PISELLI VERDI

Creamy bacon sauce with green peas.

Pizza

PIZZA POLLO E ALBICOCCA

Smoked chicken, apricots, and mozzarella.

PIZZA AL SALAME PICCANTE

Classic pepperoni with tomato and cheese.

PIZZA MARGHERITA

Tomato, mozzarella, and fresh basil.

PIZZA AI FUNGHI

Sautéed mushrooms, mozzarella, and herbs.

PIZZA VERDURE ARROSTO

Roasted seasonal vegetables and mozzarella.

This menu is served only on our share table, and seating is limited to 30 minutes to accommodate as many of our community as possible.

GOURMET CHEESE ON TOAST 15

Melted hand-stretched mozzarella with roasted tomatoes and fragrant basil, topped with freshly grated pecorino cheese.

Served alongside crispy hand-cut potato chips

NAPOLITANA-STYLE PIZZA 16

Savor 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.

RIGATONI PASTA CACIO 15

Delicate pasta tossed in velvety butter and cream, then generously topped with aged pecorino cheese. Finished with vibrant viola flowers for a touch of colour and elegance.

POLLO CHICKEN LINGUINI 17

Chef-crafted gluten-free schnitzel, perfectly golden and crispy, served alongside a medley of steamed vegetables and drizzled with nutty brown butter and fresh herbs.

POLLO CHICKEN & VEGIES 17

Chef-crafted gluten-free schnitzel, perfectly golden and crispy, served alongside a medley of steamed vegetables and drizzled with nutty brown butter and fresh herbs.

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

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 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

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Plant Based Feasts

CHARRED CAULIFLOWER STEAK 27

Twice cooked charred with chilli, tamarind & spring onion Salsa Verde, creamed vegan puree. Served with roast root vegetables, crisp kale & citrus herbs, finished in a toasted linseed & buckwheat crust.

ROAST SWAMI VEGETABLES 27

Aged balsamic infused root vegetables, flame smoked with chickpea puree, chilli, confit garlic served with crisp grilled seaweed & kale

Curo Classics

COTOLETTA MILANESE SCHNITZEL 28

Organic chicken tenderloin in house GF crumb with tomato & hand cut Belgium style frites with fresh pecorino cheese

BBQ GALICIAN RIB EYE SANDWICH 29

Cured Hereford Beef Ribeye, triple cooked in house cured, served with chimichurri, truffled tomato salsa, caramelised tomato chutney, EUNA sriracha dressing & hand cut Belgium frites with creamy mayo.

MOULES MARINIÈRE SRIRACHA 29

Live bluff mussels sauteed in house sriracha, EUNA butter, parsley, rosemary & apple cider served on charred ciabatta bread & pecorino cheese

POLLO ALLA PARMIGIANA 29

Organic chicken tenderloins, San Marzano tomato puree & trio of Italian cheeses, served with hand cut potato frites, fresh basil & salsa tomato finished in avocado oil & pink pepper

ANGUS RIB EYE 32

We like to serve this cut medium with chimichurri, tomato glaze, hand cut frites, organic house made mayonnaise, organic fried egg, truffled tomatoes and red wine jus

Pasta

FETTUCCHINI CACIO E PEPE 28

A chef's signature favourite, this classic dish features fettuccini tossed in rich EUNA butter with a blend of truffle, four types of pepper, and pasta broth. Finished with confit garlic, fresh parsley, and a generous shaving of Pecorino cheese.

PAUA E PEPE 29

Delicate Bluff paua braised in EUNA butter with green onions, pink peppercorns, and parsley, then finished with a squeeze of fresh lime and avocado oil, all topped with freshly grated Pecorino cheese.

BEEF FILLET RAGU 29

Tender sautéed beef fillet, slow-cooked with rehydrated cherry tomatoes, confit garlic, thyme, and rosemary, then glazed with cherry wine and finished with house-made truffled tomato salsa.

CHILLI SEAFOOD 29

A spicy seafood medley of prawns, calamari, mussels, and clams, sautéed with chili, confit garlic, spring onions, and tamari, served over wide, silky pappardelle for a perfect balance of heat and flavour.

PASTA ALLA BOSCIOLA 28

A rich and creamy pasta with sautéed wild mushrooms, crispy pancetta, and garlic, all enveloped in a white wine sauce and finished with a generous sprinkle of Parmesan for a comforting, savoury experience.

Risotto

PEA & POACHED SALMON RISOTTO 28

A creamy, vibrant risotto featuring tender poached salmon and sweet garden peas, gently sautéed with aromatic shallots and a touch of lemon zest. Finished with a hint of dill and Parmesan, this dish offers a perfect balance of freshness, richness, and delicate flavours.

RISOTTO FRUTTI DI MARE 29

A fresh selection of prawns, mussels, and squid sautéed with split cherry tomatoes, white wine, and fragrant gremolata, served over a creamy saffron-infused Arborio risotto.

MUSHROOM RISOTTO 28

Earthy wild mushrooms and thyme blend seamlessly with truffled confit tomatoes, port wine jus, and creamy risotto, finished with a touch of Italian Pecorino cheese for a rich and indulgent dish.

Pizza

MARGHERITA 27

The classic, San Marzano tomato, buffalo mozzarella cheese with fresh basil, sea salt & confit garlic oil finished in pecorino cheese

PIZZA FORMAGGIO 28

Exotic mushrooms roasted then sauteed in confit garlic, thyme & virgin olive oil with gorgonzola, Parmigiano Reggiano finished in citrus spritz.

PIZZA PEPPERONI 28

Spicy pepperoni with pink peppercorns, dehydrated chillis & black truffle avocado oil finished in parmigiano Reggiano & cherry tomato

PIZZA CARNE AMORE 32

A hearty, indulgent pizza with a perfectly crisp yet soft crust, topped with a delicious mix of savoury meats: pepperoni, bacon, smoked chicken. Finished with melting mozzarella, fresh tomato, and a sprinkle of aromatic herbs.

Dessert

TIRAMISU 15

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 BRÛLÉE 15

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 15

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.

SUMMER MERINGUE 15

A delicate, crisp meringue shell topped with luxurious Chantilly cream, a vibrant fruit compote, and smooth vanilla bean custard for a delightful mix of sweetness & freshness.