

Il Forno Artisan Bread w whipped house butter 10  
Moroccan Spiced Lamb Skewers (3pc) w tahini yoghurt,  
pickled carrots, hazelnuts 18.5 add 1 more \$5e  
Calamari w labneh, chilli oil, spiced seaweed gf 18.5  
Mushroom Arancini w truffle mascarpone, salsa verde gf 16.5  
Smoked Fish Pate Bruschetta w shallots radish, popcorn capers,  
dill, feta 17.5

Smoked Ora King Salmon w freekeh, roasted butternut puree,  
fresh herbs, pepitas, sunflower seeds, pomegranate  
vinaigrette df 28

Roasted Beetroot w grilled radicchio, soured cream, candied  
walnuts, beetroot gel gf/v 21

Chicken Caesar w cos lettuce, bacon lardons, cured egg yolk,  
Caesar dressing, mustard crumbs df 23

Gnocchi w smoked tomato passata, sage butter, grilled cavolo  
nero, parmesan crisp v 27

Creamy Chicken Linguine w pancetta, spinach 28

Long Line Market Fish w roasted cauliflower, walnuts, kale,  
pickled golden raisins, burnt butter, ajo blanco 35

Black Origin Wagyu Burger w peppercorn mayo, lettuce,  
swiss cheese, pickles, skin on fries 26

300g Grass Fed Sirloin w baked onion, house butter, crispy potato,  
broccolini, pickled mustard seeds gf 38

Fried Mahy Farms Chicken Open Sandwich w greens, arrabbiata,  
white mozzarella, basil, skin on fries 24

Truffle Fries w Spanish aioli gf v 10

Romaine w parmesan vinaigrette, crumbs 10

Broccolini w fried garlic, extra virgin olive oil gf/v/d 10

## DESSERTS

Roasted Plum & Almond Tart w mascarpone sorbet 14.5

Kahlua Tiramisu w nut biscotti 14.5 gf

Cheese Board w Kikorangi Blue, Puhoi Valley Aged Cheddar,  
Aorangi blue, olives, nuts, crackers 36

Limoncello 12

## WINE OF THE MONTH

### *'Celebrating Spring'*

Graham Norton Prosecco

*glass \$10*

*bottle \$50*

*Graham Norton Sauvignon Blanc*

*150ml glass \$12.5*

*250ml glass \$19*

*bottle \$55*

## AFTERNOONS AT PILKINGTONS

Il Forno Artisan Bread w whipped house butter 10

Moroccan Spiced Lamb Skewers (3pc) w tahini yoghurt,  
pickled carrots, hazelnuts 18.5 add more \$5e

Calamari w labneh, chilli oil, spiced seaweed gf 18.5

Mushroom Arancini w truffle mascarpone,  
salsa verde gf 16.5

Smoked Fish Pate Bruschetta w shallots radish, popcorn capers,  
dill, feta 17.5

Truffle Fries w Spanish aioli gf v 10

Pilkingtons Platter w Kikorangi Blue, Puhoi Valley Aged Cheddar, Aorangi blue, prosciutto,  
salami, chorizo, Il Forno artisan bread, whipped house butter, pickled vegetables, dips, olives,  
roasted nuts, crackers 69

Cheese Board w Kikorangi Blue, Puhoi Valley Aged Cheddar, Aorangi blue, pickled  
vegetables, olives, roasted nuts, crackers 36

Limoncello 12

# PILKINGTONS

NO. 41

TERRACE | BAR | KITCHEN

TAP BEERS		<i>Pint / Pitcher</i>	NV		<i>glass</i>	<i>bottle</i>		
			NV	Graham Norton Prosecco <i>Bardolino, Italy</i>	11	53		
			NV	Daniel Le Brun Brut <i>Marlborough</i>	14	68		
STELLA ARTOIS - 5.2%		12 35						
STEINLAGER TOKYO DRY - 5%		12 35	NV	Veuve Clicquot Champagne <i>Reims France</i>	23	135		
EMERSON PILSNER – 4.6%		12.5 35	NV	Bollinger Champagne <i>Ay, France</i>	-	169		
LITTLE CREATURES PALE ALE – 5.2%		12.5 35			<i>glass</i>	<i>glass</i>	<i>bottle</i>	
LITTLE CREATURES CATALINA – 4.3%		12.5 35			150ml	250ml	750ml	
PANHEAD APA – 5.7%		12.5 35	2018	Wither Hills Chardonnay <i>Marlborough</i>	10.5	17.5	53	
SEASONAL IPA - 6.5%		13 35	2018	Te Whare Ra Chardonnay <i>Marlborough</i>	17	26	82	
MACS CLOUDY APPLE CIDER – 4.2%		12 35	2018	Bogle Chardonnay <i>Sacramento, USA</i>	14	23	68	
STEINLAGER PURE LIGHT – 2.5%		10 35	2018	Kumeu River Chardonnay <i>Kumeu</i>	15.5	26	76	
			2018	Odyssey Reserve 'Iliad' Chardonnay <i>Gisborne</i>	19	30	89	
			2017	Te Tera Sauvignon Blanc <i>Marlborough</i>	13	22	61	
			2019	Invivo Sauvignon Blanc <i>Te Kauwhata</i>	12	18.5	55	
<b>BOTTLED BEER</b>		<b>BOTTLES</b>						
			2018	Vavasour Pinot Gris <i>Marlborough</i>	14	23	69	
STEINLAGER PURE - 5%		9.5	2019	The Ned Pinot Gris <i>Marlborough</i>	11	17.5	51	
CORONA EXTRA – 4.5%		9.5	2019	Invivo Pinot Gris <i>Te Kauwhata</i>	12	18.5	55	
EMERSON LONDON PORTER – 5%		15	2019	Kumeu River Pinot Gris <i>Kumeu</i>	14	23	69	
LION RED – 4%		12	2017	Te Whare Ra Dry Riesling <i>Marlborough</i>	13.5	22.5	67	
SPEIGHTS – 4%		12	2019	Wooing Tree Blondie <i>Central Otago</i>	14	24	68	
PERONI - 0%		9	2019	Peregrine Rose <i>Central Otago</i>	14	23	68	
			2019	The Ned Rose <i>Marlborough</i>	11	19	54	
<b>NON ALCOHOLIC - 6</b>			2018	Wee Angus Merlot <i>Victoria, Australia</i>	11.5	19	56	
COCA COLA	HOPT SALTED LYCHEE							
COCA COLA NO SUGAR	HOPT PEAR & BASIL		2016	Te Whare Ra Pinot Noir <i>Marlborough</i>	17	31	89	
LEMONADE	HOPT EDERBERRY		2017	Wooing Tree Pinot Noir <i>Central Otago</i>	19.5	34	94	
SODA WATER	HOPT WATERMELON		2017	Peregrine Pinot Noir <i>Central Otago</i>	19	32	90	
TONIC WATER	HOPT PINK GUAVA		2017	Bogel Zinfandel <i>Sacramento, USA</i>	14	24	68	
GINGERALE					10.5	17.5	52	
			2017	Graham Norton Shiraz <i>Australia</i>				

Cheers!

chceers.org.nz

*Graham Norton*  
BLENDED BY GRAHAM



**PILKINGTONS**

NO. 41 SHORTLAND ST.

**\$12.5** 150ml | **\$19** 250ml | **\$55** btl

**GRAHAM NORTON SAUVIGNON BLANC**

**\$10** GLS | **\$50** btl

**GRAHAM NORTON PROSECCO**

You must be 18 years or older to purchase. Host responsibility rules apply. Available at participating outlet only. The promoter is Lion, 27 Napier Street, Freeman's Bay, Auckland 1011.