



## SENATUS POPULUSQUE ROMANUS

*When the people and the Senate of Rome joined together  
to become one - thus S.P.Q.R - "A place for everyone"*

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*Open Seven Days from Midday until Late*

*Service not included • 15% Surcharge on Public Holidays • Regretfully we do not accept cheques • GST inclusive*

# LUNCH DINNER

## ANTIPASTO PRIMI PIATTI

### Pane

#### Pizza Bread

garlic, cheese, Maldon sea salt & olive oil 9.5

### Platters

#### S.P.Q.R. Mini Platter

olives, feta cheese, tomatoes & prosciutto 16.5

#### S.P.Q.R. Classic Platter

individual tastings of Italian crudites 39

#### S.P.Q.R. Meat Platter

platter of chorizo, salami, cured meats  
w/- olives, artichokes, cheese & truffle oil 39

#### Crayfish Ravioli

dill, creme fraiche, chives, lemon zest, truffle salt 17.5

#### Char-grilled Calamari

chilli, parsley & lemon juice 19.5

#### Prawns Gremolata

garlic, parsley, extra virgin olive oil & lemon zest 25.5

#### West Coast Whitebait Fritter

chives, lemon butter 26

#### Eggplant Parmigano

a true Italian delight in a rich Napoletana sauce 19.5

#### Eye Fillet Carpaccio <sup>(SP)</sup>

truffle oil, anchovy dressing, Maldon sea salt,  
shaved parmesan & watercress 26.5

#### Caprese Salad <sup>(SP)</sup>

fresh Clevedon buffalo mozzarella, prosciutto,  
vine-ripened tomatoes, basil & olive oil 35 / 19.5

### Tasting Plates <sup>(SP)</sup>

#### Salmon Gravlox

*cured in Hendrick's Gin*  
w/- capers, onion  
& dill mustard sauce 19.5

#### Oven Baked Scallops

*served in the shell*  
w/- basil, mint brandy  
& breadcrumbs 19.5

#### Prawn Cocktail

w/- avocado salad  
(minimum of 3)  
6.5 each

#### Piccolo Platter

salmon, prosciutto,  
pate, olives  
& tomatoes 19.5

## INSALATE



#### Char-grilled Calamari Salad

rocket, roast garlic, baby spinach,  
balsamic & virgin olive oil 26.5

#### S.P.Q.R. Caesar

cos lettuce, par-boiled egg, anchovies,  
bacon & croutons 23.5  
w/- char-grilled chicken or prawns 27.5

#### Scampi Tail Salad

a light fresh salad w/- fennel, cucumber, radish,  
basil, mint, chilli & apple mustard vinaigrette 29.5

#### Seared Rare Tuna

smoked tomato salsa, rocket,  
balsamic & virgin olive oil 28.5

#### Char-grilled Eggplant

slow roasted capsicum, goat's cheese,  
basil & olives 25.5

## PASTA



#### Saffron Risotto

sautéed prawns, snowpeas, chilli & garlic 30.5

#### Cockle Linguini

white wine, garlic, Italian parsley broth 27.5 *share 40*

#### Scampi Tail Linguini <sup>(SP)</sup>

garlic, chilli, Italian parsley & lime 33 *share 45*

#### Fettuccine

char-grilled chicken, porcini mushrooms, spinach,  
leeks & cream sauce 27.5

#### Fresh Crab Spaghettini (50gms)

lemon butter, chilli 26.5/ 44.5

#### Scallop & Prawn Spaghettini

garlic, white wine, parsley & chilli 29.5

#### Vegetarian Linguini

crushed chilli, roast garlic cloves, pinenuts, olives,  
wilted spinach & rocket 23.5  
w/- char-grilled chicken 27.5

# LUNCH DINNER CONT.

## PIZZA

Fresh tomato, basil & buffalo mozzarella  
w/- truffle oil 24.5 or w/- prosciutto 25.9

Pamplona chorizo, blue cheese, fresh rosemary,  
red onion, chilli & Italian parsley 25.9

Smoked ham, mushrooms, taleggio cheese,  
balsamic, truffle oil & Italian parsley 25.9

Chorizo, tomato, red onions,  
olives & shaved parmesan 25.9

Fresh buffalo mozzarella, pesto, pepperoni,  
cherry tomatoes & watercress 25.9

Eggplant, zucchini, capsicum, roasted garlic, capers,  
olives, fresh rosemary & goats cheese 25.9

Pepperoni, olives, chilli, cherry tomatoes  
& anchovies 25.9

Prawns, chilli, prosciutto, mushrooms,  
rocket & cherry tomatoes 25.9

Wild mushrooms, crispy sage  
& Kikorangi blue cheese 25.9

Cajun chicken, caramelised onions & feta 25.9

Fresh prosciutto, rocket, rosemary,  
caramelised onion, red onion & chilli 25.9

Salami, anchovies, capers, olives,  
chorizo, mushrooms, chilli & oregano 25.9

## SECONDI

### Frutti Di Mare

#### Oven Roasted Snapper

saffron lime risotto, rocket, shaved Monte Vecchio, extra  
virgin Olive oil & chardonnay vinaigrette 38.5

#### S.P.Q.R. Seafood Paella <sup>(SP)</sup>

selection of fresh seafood & chorizo  
for 1 30.5 to share 50

#### Italian Fish Stew <sup>(SP)</sup>

prawns, calamari, fish, cockles, & mussels  
in a rich tomato & Pernod ragu 35.5

#### Seafood Risotto

sautéed prawns, mussels, calamari,  
cockles, scallops & fresh fish 29.5

### Di Carne

#### Veal Scaloppine Marsala

traditional veal marsala & sautéed parsley potatoes 33.5

#### Vitello alla Milanese - Veal Scaloppine <sup>(SP)</sup>

crumbed w/- parmesan and parsley  
w/- rocket, lemon & truffle oil 32.5

#### Free Range Chicken Breast in Italian Herb Rub <sup>(SP)</sup>

w/- homemade coleslaw & mash 33.5

#### Angus Pure Wakanui Scotch Fillet

340 gram, hand-cut fries, pinot jus, truffle  
herb butter, coleslaw 46.5

#### Duck Confit <sup>(SP)</sup>

truffle mash, sautéed spinach & a rich duck jus 38

#### Glazed Duck Confit

(glazed in a sherry reduction)  
parsnip puree, salsa verde 38.5

#### Free Farmed Pork Belly Confit

(slow roasted 7 hours)  
Giusti Richardo balsamic & Italian coleslaw  
Entree 19.5 Main 29.5

#### Angus Pure Eye Fillet <sup>(SP)</sup>

marinated in thyme, lemon, garlic,  
served w/- cubed potatoes,  
spinach & red wine jus 39.5

## CONTORNI

Sautéed beans  
w/- cherry tomatoes & olives 8

Minted pea salad  
w/- red onion & feta 8.5

S.P.Q.R herb & garden salad 9.5  
Tomato & fresh basil w/- extra virgin olive oil 8

Rocket w/- balsamic & reggiano 9.5

Crispy potatoes  
w/- rosemary & salt 8.5

Garlic linguini 7.5  
Sautéed spinach 8.5