



LUNCH

ANTIPASTI and SMALL PLATES

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| Tasmanian oyster, shallot vinegar, Tasmanian Gin jelly NGR, NDR, NNR | 6 each |
| Kale, bitter leaves, mustard dressing, shaved pecorino NGR, VG | 15 |
| Grilled Imago sourdough, Tasman Sea salt, olive oil & white balsamic reduction | 9 |
| Rocket, shaved fennel, apple, shallots, roast almonds, white balsamic dressing V, NGR | 14 |
| Smoked buffalo mozzarella, roasted eggplant relish herb oil, toasted sourdough V, NNR, NGRA | 22 |
| Grilled king prawns, red pepper & almond puree, soft herb salad, lemon oil NGR | 23 |
| Salumi plate for one - Chef's daily selection of cured meats & moreish additions | 16 |

OPEN CALZONE

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| Grilled eggplant, zucchini & pesto, mixed leaves | 16 |
| Mortadella, ricotta & pistachio, rocked, parmesan | 18 |
| Smoked salmon, red onion, capers, dill cream & mixed leaf | 18 |

PASTA & RISOTTO

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| Roasted tomato and pepper spaghetti, almond, sundried tomato, pangratata V, VG | 25 |
| Roasted Beetroot risotto, sage, goat Cheese NGR, | 25 |
| Prosciutto pizza, sage, oregano, red onion fior di latte | 27 |

DOLCI

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| Chocolate rocher: Hazelnut & chocolate mousse, vanilla mascarpone, chocolate crumble V | 16 |
| Roasted apple and pear, almond crunch, blood orange sorbet & apple gel V, VG, NDR, NGR | 16 |
| Dolce de leche, cheesecake, almond crumble, roasted pear, white chocolate wafer V, NNR | 16 |

V - Vegetarian, VG - Vegan, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, NNR - No-Nuts recipe Please advise our team of any allergies. Some Items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals such as nuts, seafood, fish, milk, gluten, eggs and soybeans. Please ask our staff for further information if required.

Please note that a 15% surcharge is applied on public holiday