



CHEF'S ROAD TRIP \$90

Taste your way around Tasmania's outstanding produce, with our four-course tasting menu, Featuring Tesoro's signature items.
(A 10% discount applies for Accor Plus members on the Chef's Road trip)

Add paired drinks for \$55

ANTIPASTI and SMALL PLATES

Tasmanian oyster, shallot vinegar, Tasmanian Gin jelly NGR, NDR, NNR	6 each
Smoked buffalo mozzarella, roasted eggplant relish, herb oil, toasted sourdough V, NNR, NGRA	22
Grilled broccolini, pistachio dressing, pecorino, lemon cheek, parsley V, NGR	15
Pepper berry cured salmon carpaccio, pickled fennel, lemon oil, salmon roe NGR, NDRA, NNR	23
Kale, bitter leaves, mustard dressing, shaved pecorino, pickled fennel NGR, VG	15
Roasted king prawns, red pepper & almond puree, soft herb salad, lemon oil NGR	23
Cape Grim Carne crudo (beef tartare), shallots, cornichon, white balsamic, egg yolk jam, white anchovy & parmesan crisp NGR, NNR	23
Garlic & rosemary focaccia: Our very own secret recipe, garlic, rosemary, Tasman Sea salt, Olive oil & white balsamic reduction V, VG, NDR, NNR	15
Salumi plate Chef's daily selection of cured meats & moreish additions	30

V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, NDRA-Non-Dairy recipe available, NNR - No-Nuts recipe

We cater for all dietary needs. 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 holidays.



PASTA & RISOTTO

Semolina cavatelli, broccolini, basil pesto, rocket & lemon VG, NF	35
Roasted Beetroot risotto, sage, goat cheese NGR,NF	35
Cavatelli, pork and fennel sausage, Mr. Brown Mushroom, sage butter, pangrattato	36
Mushroom risotto, thyme, garlic, truffle oil parmesan V, NGR	35
Spaghetti, prawn, chilli, onion, garlic, heirloom tomatoes, white wine & butter, lemon	36
Linguini, onion, garlic, pancetta, chilli, parmesan	35
Roasted tomato and red pepper Spaghetti, sundried tomato, pangrattato V, VG	32

PIZZA

Napolitana , tomato, basil, oregano, olive oil V, VG, NDR, NNR	26
Add cheese	2
Formaggio, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano V, NNR	27
Roasted Pumpkin, Pork sausage, red onion, fior di latte, sage NF	27
White Anchovy, red onion, capers, parsley, ricotta & lemon NNR	27
Trio of mushroom, confit garlic, thyme, ricotta, fior di latte V, NNR	27
Prosciutto, sage, oregano, red onion fior di latte	27

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GRILL

Our grill comprises beautiful cuts of Tasmanian Beef, chicken & fish.

Tesoro's Cape Grim beef, Marion Bay chicken & local fish are served simple, to preserve it is beautiful Flavours seasoned with Tasman salt, cracked pepper, garlic olive oil.

All grill menu items are accompanied by a side of duck fat Nicola potatoes, grilled cos, capers, horseradish & anchovy dressing. NGR, NNR

Eye fillet	200g	56
Sirloin, dry age 50 days	300g	57
Half Marion Bay chicken marinated in soft herbs, garlic & anchovies		48
Grilled fish of the day		48

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DOLCI

Chocolate rocher, Hazelnut & chocolate mousse, vanilla mascarpone, Chocolate crumble V	16
Dolce de leche cheesecake, almond crumble, roasted pear, white chocolate wafer	16
Roasted Apple and Pear, almond crunch, blood orange sorbet and apple gel V, NDR, NGR, VG	16
Tasmanian cheese plate Chef's daily selection of Tasmanian cheese, grilled sourdough, date jam & moreish additions NNR	48
Affogato, ice cream (Vanilla, Chocolate, Whiskey)V, NGR	12
Add a shot of the liqueur of your choice	10
Frangelico	
Grand Marnier	
Amaretto	
Drambuie	

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