



## LUNCH

Wednesday to Saturday

12PM-2:30PM

### ANTIPASTI and SMALL PLATES

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
Smoked buffalo mozzarella, roasted eggplant relish herb oil, toasted sourdough V, NNR, NGRA	22
Roasted 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

Grilled eggplant, zucchini & pesto, mixed leaves	16
Mortadella, ricotta & pistachio, rocket, parmesan	18
Smoked salmon, red onion, capers, dill cream & mixed leaf	18
Prosciutto, rocket, pesto, mozzarella	19

### PASTA & RISOTTO

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

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*