



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 6 each

Smoked buffalo mozzarella, roasted eggplant relish herb oil, toasted sourdough 22

Grilled broccoli, pistachio dressing, pecorino, lemon cheek, parsley 15

Pepper berry cured salmon crudo, pickled fennel, lemon oil, salmon roe 23

Kale, bitter leaves, mustard dressing, shaved pecorino, pickled fennel 15

Grilled king prawns, red pepper & almond puree, soft herb salad, lemon oil 23

Cape Grim Carne crudo (beef tartare), shallots, cornichon, white balsamic, egg yolk jam, white anchovy & parmesan crisp 23

Garlic & rosemary focaccia:

Our very own secret recipe, garlic, rosemary, Tasman Sea salt, Olive oil & white balsamic reduction 15

Salumi plate

Chef's daily selection of cured meats & moreish additions 30

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Please note that a 15% surcharge is applied on public holidays.



PASTA & RISOTTO

Semolina cavatelli, broccolini, basil pesto, rocket & lemon 35

Roasted Beetroot risotto, sage, goat cheese 35

Cavatelli, pork and fennel sausage, Mr. Brown & Town's mushrooms, sage butter, pangrattato 36

Mushroom risotto, thyme, garlic, truffle oil parmesan 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 32

PIZZA

Napolitaina marinara, tomato, basil, oregano, olive oil 26
Add cheese 2

Formaggio, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano 27

Roasted Pumpkin, Pork sausage, red onion, fior di latte, sage 27

White Anchovy, red onion, capers, parsley, ricotta & lemon 27

Trio of mushroom, confit garlic, thyme, ricotta, fior di latte 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 simply to preserve their 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, crispy capers, horseradish & anchovy dressing.

Eye fillet 200g 56

Sirloin, dry aged 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 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 16

Tasmanian cheese plate

Chef's daily selection of Tasmanian cheese, grilled sourdough,
date jam & moreish additions 48

Affogato, ice cream (Vanilla, Chocolate, Whiskey) 12

Add a shot of the liqueur of your choice 10

Frangelico

Grand Marnier

Amaretto

Drambuie

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