



LUNCH

Wednesday to Saturday

12PM-2:30PM

ANTIPASTI and SMALL PLATES

Tasmanian oyster, shallot vinegar, Tasmanian Gin jelly 6 each

Kale, bitter leaves, mustard dressing, shaved pecorino 15

Grilled Imago sourdough, Tasman Sea salt, olive oil & white balsamic reduction 9

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

Roasted king prawns, red pepper & almond puree, soft herb salad, lemon oil 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 25

Roasted beetroot risotto, sage, goat Cheese 25

Prosciutto pizza, sage, oregano, red onion fior di latte 27

DOLCI

Chocolate rocher: Hazelnut & chocolate mousse, vanilla mascarpone, chocolate crumble 16

Roasted apple and pear, almond crunch, blood orange sorbet & apple gel 16

Dolce de leche, cheesecake, almond crumble, roasted pear, white chocolate wafer 16

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 holiday