



**Festivo Menu
For Group Larger than 14 people**

ANTIPASTI and SMALL PLATES

Burrata, pea, asparagus, basil, lemon, pine nut crumb 15 GF, V

Garlic and rosemary focaccia;
Our very own secret recipe, garlic, olive oil and Tasman sea salt, vincotto 11 V, VG, DF

Cured Tasmanian salmon, pepperberry, orange, fennel tops, olive oil 13 DF, GF

Calamari fritti, chorizo, garlic aioli 14 GF, DF

San Daniele prosciutto, pickled red onion, rocket & parmesan oil 17 DF, GF

Quattro Stelle Mortadella, pecorino, pickled zucchini 14 GF

Polenta chips, saffron aioli 9 GF, V

PASTA

Pappardelle, beef brisket, pomodoro, pecorino, vino 34

Spaghetti, artichokes, chilli, parsley, garlic, lemon 34 DF, V

Prawn risotto, shallots, garden pea, parsley & lemon 36 GF

PIZZA

Prawns, fior di latte, zucchini, cherry tomatoes, chilli 23

Mortadella, confit garlic, thyme & ricotta 25

Tomato, mozzarella, hot salami, basil, olives, chilli 23

GRILL

Sirloin dry aged 50 days 300g 54

Grilled fish of the day, heirloom tomato & focaccia panzanella salad, lemon, shallots 48 DF

Charred eggplant parmigiana, fior di latte, pomodoro, parsley & parmesan crumble 34 GF, V

SALADS and SIDES

Green beans, fennel, lemon & hazelnuts 13 VG, GF, DF

Apple, rocket, white balsamic, parmesan, roast almonds 12 V, GF

Shaved squash & zucchini, mint, fetta, pine nuts 12 V, GF

DOLCI

Tiramisu, house made sponge coffee, vanilla mascarpone 14 V

Chocolate rocher, hazelnut & chocolate mousse, vanilla mascarpone, chocolate crumble 16 V

Affogato, Mövenpick vanilla ice cream 10 V, GF
Add a shot of liquor of your choice 9

*V - vegetarian, VG - vegan, GF - gluten free, DF - dairy free
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 15% surcharge is applied on public holidays