



CHEF'S ROADTRIP 89

Taste your way around Tasmania's outstanding local produce with our tasting menu. Featuring Tesoro's signature items. Designed for the whole table to enjoy.

Add paired drinks 50

ANTIPASTI and SMALL PLATES

Tasmanian oyster, shallot vinegar, pink champagne granita
5 GF, DF

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

Salumi – Chef's selection of cured meats & moreish additions 27

Garlic and rosemary focaccia;
Our very own secret recipe, garlic, olive oil and Tasman salt,
vincotto 12 VG, DF

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

Calamari fritti, chorizo, garlic aioli 15 GF, DF

Quattro Stelle Mortadella, pecorino, pickled zucchini 14 GF

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

Pork & veal meatballs, rich tomato & vegetable ragu, pecorino,
chilli 16GF

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



PASTA

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

Linguini, pork sausage, fennel, cherry tomato, parmesan 36

Pappardelle, beef brisket, pomodoro, pecorino, vino, chilli 36

Mushroom risotto, thyme, garlic, truffle oil, parmesan 34 GF

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

PIZZA

Margherita, tomato, fior di latte, basil, olive oil 24 V

Yellow squash, kale, pesto, basil, mint, pine nuts, rocket, garlic oil
25 VG, DF

Prawns, fior di latte, zucchini, cherry tomatoes, chilli 26

Tomato, mozzarella, hot salami, basil, olives, chilli 25

Mortadella, confit garlic, thyme & ricotta 25

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GRILL

Our grill comprises of beautiful Tasmanian meat cuts.

Tesoro's steak from Cape Grim is served very simple to preserve the beautiful flavour of the meat itself; comes seasoned with Tasman salt, pepper, garlic, rosemary and a wedge of lemon. All are accompanied with Roman style gnocchi, apple, rocket salad GF

Eye fillet	200g	52
Sirloin dry aged 50 days	300g	54
Rib eye on the bone dry aged 50 days	550g	72

Marion Bay char-grilled chicken marinated in thyme, garlic and lemon 38 GF, DF

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

Polenta chips, saffron aioli 10 GF, V

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

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DOLCI

Tiramisu, house made sponge coffee, vanilla mascarpone 16 V

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

Torta di riso, almond milk & vanilla rice pudding, wild Tasmanian berries, champagne granita 16 VG, DF

Crema Catalana, lemon custard, burnt sugar top, poached rhubarb 16 V

Affogato, Mövenpick vanilla ice cream 12 V, GF
Add a shot of liquor of your choice 9

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