

FESTIVO MENU



ANTIPASTI and SMALL PLATES

Smoked buffalo mozzarella, caramelised tomato compote,
toasted sourdough V, NNR, NGRA

19

Pepper berry cured kingfish crudo, pickled lemon & orange,
buttermilk & herb dressing NGR, NDRA, NNR

21

Baked polenta, Tasmanian truffle dressing, gorgonzola,
rocket, candy walnuts V, NGR

16

Beef carpaccio, white balsamic reduction, horseradish
dressing, rocket & tapioca crisp NGR, NNR

21

Garlic & rosemary focaccia:

Our very own secret recipe, garlic, rosemary, Tasman Sea salt,
olive oil & white balsamic reduction V, VG, NDR, NNR

15

PASTA & RISOTTO

Saffron linguini, zucchini, chilli, parsley, garlic,
lemon V, VGA, NDR

35

Roast pumpkin risotto, crispy kale,
gorgonzola V, NGR, NNR

35

Rigatoni, slow braised lamb shoulder & nduja ragu,
salt ricotta

37

PIZZA

Napolitana marinara, tomato, basil, oregano,
olive oil 26 V, VG, NDR, NNR

26

Add cheese

2

Calamari & chorizo, roasted red capsicum, red onion,
fior di latte, gremolata NNR

27

Trio of mushroom, confit garlic, thyme, ricotta,
fior di latte V, NNR

27

*V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe,
NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, NDRA-Non-Dairy
recipe available, NNR - No-Nuts recipe*

*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 a 15% surcharge is applied on Sundays and public holidays.

FESTIVO MENU

GRILL

Our grill comprises beautiful cuts of Tasmanian Beef, chicken & fish.

Tesoro's Cape Grim beef, Marion Bay chicken & local fish are served simple, to preserve its beautiful flavours. Seasoned with lemon, Tasman salt, cracked pepper, garlic & rosemary olive oil.

All grill menu items are accompanied by soft polenta, wilted greens NGR, NNR

Sirloin, dry age 50 days	300g	56
Half Marion Bay chicken marinated in soft herbs, garlic & anchovies		48
Grilled fish of the day, gremolata & lemon		48

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Charred cauliflower steak, sunflower puree, golden raisins & green olive salad V, VG, NGR, NDR, NNR		35
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SALAD

Green beans, mustard dressing, basil, radish, almonds V, VG, NGR, NDR		14
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Rocket, white balsamic, salt ricotta, shallots, roast almonds V, NGR		14
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DOLCI

Chocolate rocher: Hazelnut & chocolate mousse, vanilla mascarpone, chocolate crumble V		16
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Tiramisu pannacotta, coffee gel, chocolate & feuilletine crumble, wafer V, NNR		16
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Torta di riso: Almond milk & vanilla rice pudding, poached Tasmanian apple, apple gel, apple crisp V, VG, NDR, NGR		16
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