



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

SMALL PLATES

Burrata, tomato, basil, pine nut crumb 8 GF, V

Grilled asparagus, black garlic, parmesan, truffle oil, poached egg 12 V, GF

Beetroot carpaccio, rocket, parmigiano, pistachio vinagrette 18 V, GF

ANTIPASTI and SPECIALTIES

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

Cured Tasmanian salmon, citrus, fennel pollen 12 DF, GF

Calamari fritti, chorizo, garlic aioli 14 GF, DF

San Daniele prosciutto, pear 16 DF, GF

Polenta chips, saffron aioli 9 GF, V

PASTA

Pappardelle, beef brisket, pomodoro, pecorino, vino 34

Mushroom risotto, thyme, garlic, truffle oil, parmesan 30 GF

PIZZA

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

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

GRILL

Sirloin dry aged 50 days 300g 49

Parmesan and parsley crumbed Tasmanian veal cutlet, lemon 42

Grilled field mushroom, garden organic vegetables 32 VG, V, GF, DF

SALADS and SIDES

Beetroot, yoghurt, hazelnut 7 V, GF

Broccolini, chilli, bread crumbs 10 V, DF, VG

Apple, fennel, roasted almond 8 V, GF, VG

Baby cos, cucumber, fetta 8 V, VG, GF

DOLCI

Tiramisu, house made sponge coffee, vanilla mascarpone 14 V

Pannacotta, Prosecco, wild berries, Tasmanian honey 15

Bomboloni, Nutella, vanilla custard 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