



## LUNCH

### ANTIPASTI and SMALL PLATES

Tasmanian oyster, shallot vinegar, Tasmanian Gin jelly NGR, NDR, NNR	5.5 each
Roasted scallops, nduja butter, crispy capers & lemon NGR	6.5 each
Grilled Imago sourdough, Tasman Sea salt, olive oil & white balsamic reduction	9
Rocket, shaved fennel, apple, shallots, roast almonds, white balsamic dressing V, NGR	14
Smoked buffalo mozzarella, caramelised tomato compote, toasted sourdough V, NNR, NGRA	19
Grilled king prawns, red pepper & almond puree, soft herb salad, lemon oil NGR	22
Heirloom tomato salad, oregano, shallot, basil, shaved zucchini, white balsamic dressing V, VG, NDR	16
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, rocked, parmesan	18
Smoked salmon, red onion, capers, dill cream & mixed leaf	18

### DOLCI

Chocolate rocher: Hazelnut & chocolate mousse, vanilla mascarpone, chocolate crumble V	16
Espresso semifreddo, chocolate & feuilletine crumble, cocoa powder V, NNR	16
Roasted rhubarb, almond crunch, blood orange sorbet & rhubarb gel V, VG, NDR, NGR	16
Lemon cheesecake, almond crumble, Tasmanian berries, white chocolate wafer V, NNR	16

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

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 public holidays