



***A vibrant tapestry of Italian history,
tradition and fun Hobart vibes.***

Tesoro - translating to 'treasure' - presents lovers of Italian cuisine with a treasure trove of Tasmania's gastronomic pleasures. The menu focuses on Tasmania's seasonal delights, cooked with rustic Italian technique.



ALICE at TASMAN SEA SALT

With their passion for artisanal produce and gourmet food, the Tasman Sea Salt production process is a labour of love, harnessing naturally occurring solar and thermal energy in its production process, to minimise the impact on our environment.

LUKE at BRUNY ISLAND CHEESE

Made and matured using traditional techniques, Bruny Island cheeses are distinctly Tasmanian and are regarded as some of the finest artisan cheeses in Australia.

JAMES at MURES FISHING

Fishing the deep waters surrounding Tasmania for more than 45 years, Mures Fishing is an iconic Tasmanian family business that offers a variety of quality seafood - sustainably caught and sourced with an emphasis on Australian wild catch.

MAY at IMAGO BAKERY

The lovely May from nearby Imago Bakery is the genius behind Tesoro's amazing charcoal-activated 'black bread'. May and her talented team of bakers specialise in hand-making artisan slow-ferment sourdough bread, pastries and cakes using only the highest quality ingredients.

PLINIO at SAVOUR FOODS

The philosophy at Savour is simple, they love good food and want to share this with you, too! They source from local and international artisanal producers to provide an exclusive range of cheese, meats, vinegar, oils and more.

JANE at OVEREEM

Over two decades ago, we made a promise to create an exceptional Tasmanian Single Malt Whisky that would stand alongside the best whiskies of the world. From an island of unspoiled beauty, Overeem Whisky is created with some of the finest ingredients in the world - rich, oily barley, pure Tasmanian water and a climate perfectly suited for the production of beautiful Single Malt Whisky.

REUBEN at FRESHLINE

Reuben is the butcher you want to be friends with down at Freshline. They are the butchers that connect Tesoro to the freshest Tasmanian Cape Grim cattle to Tesoro. Without them, we have no beef to serve you today!

IGOR AT ANVERS CONFECTIONERY

Tasmania's premier artisan chocolate, Anvers, supplies Tesoro with its fine couverture chocolate. Igor regularly visits cacao farms in Australia, Peru, Ghana and Mexico to make sure they have a continued supply of heirloom cacao for Anvers' fine Signature chocolate.



CHEF'S ROAD TRIP \$90

Taste your way around Tasmania's outstanding produce, with our four-course tasting menu, featuring Tesoro's signature items. (A 10% discount applies for Accor Plus members on the Chef's Road trip)

Add paired drinks for \$50

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
Smoked buffalo mozzarella, caramelised tomato compote, toasted sourdough V, NNR, NGRA	19
Grilled broccolini, pistachio dressing, pecorino, lemon cheek, parsley V, NGR	15
Heirloom tomato salad, oregano, shallot, basil, shaved zucchini, white balsamic dressing V, VG, NDR	16
Pepper berry cured kingfish crudo, pickled lemon & orange, buttermilk & herb dressing NGR, NDRA, NNR	21
Green beans, mustard dressing, basil, radish, almonds V, VG, NGR, NDR	14
Grilled king prawns, red pepper & almond puree, soft herb salad, lemon oil NGR	22
Rocket, shaved fennel, apple, shallots, roast almonds, white balsamic dressing V, NGR	14
Cape Grim carne cruda (beef tartare), shallots, cornichon, white balsamic, egg yolk jam, white anchovy & parmesan crisp NGR, NNR	22
Garlic & rosemary focaccia: Our very own secret recipe, garlic, rosemary, Tasman Sea salt, olive oil & white balsamic reduction V, VG, NDR, NNR	15
Salumi plate Chef's daily selection of cured meats & moreish additions	30

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 public holidays.



PASTA & RISOTTO

Semolina orecchiette, broccolini, chilli, parsley, garlic, spinach & lemon VG	35
Charred corn risotto, sage, goats cheese, crispy prosciutto V, NGR, NNR	35
Rigatoni, wild clover lamb & nduja ragu, salt ricotta *	36
Mushroom risotto, thyme, garlic, truffle oil parmesan V, NGR	35
Spaghetti, prawn, chilli, onion, garlic, heirloom tomatoes, white wine & butter, lemon	36
Linguini, onion, garlic, pancetta, chilli, shaved zucchini, parmesan	35

PIZZA

Napolitana marinara, tomato, basil, oregano, olive oil V, VG, NDR, NNR	26
Add cheese	2
Formaggio, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano V, NNR	27
Calamari & chorizo, roasted red capsicum, red onion, fior di latte NNR	27
White Anchovy, red onion, capers, parsley, ricotta & lemon NNR	27
Trio of mushroom, confit garlic, thyme, ricotta, fior di latte V, NNR	27

**Nduja is a spicy, spreadable pork sausage from the region of Calabria in Southern Italy.*

V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, 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 public holidays.



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 Tasman salt, cracked pepper, garlic olive oil.

All grill menu items are accompanied by a side of duck fat Nicola potatoes, grilled cos, crispy capers, horseradish & anchovy dressing. NGR, NNR

Eye fillet	200g	56
Sirloin, dry age 50 days	300g	57
Half Marion Bay chicken marinated in soft herbs, garlic & anchovies		48
Grilled fish of the day & lemon		48

V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, 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 public holidays.



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, NGR	16
Tasmanian cheese plate Chef's daily selection of Tasmanian cheese, grilled sourdough, date jam & moreish additions NNR	48
Affogato, vanilla ice cream V, NGR	12
Add a shot of the liqueur of your choice	10
Frangelico	
Grand Marnier	
Amaretto	
Drambuie	

V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, 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 public holidays.