

Sample Menu Only - Contact our team for latest seasonal menus.

ANTIPASTI and SMALL PLATES

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

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

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

Calamari fritti, chorizo, garlic aioli GF, DF

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

Quattro Stelle Mortadella, pecorino, pickled zucchini GF

Polenta chips, saffron aioli GF, V

PASTA

Pappardelle, beef brisket, pomodoro, pecorino, vino

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

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

PIZZA

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

Mortadella, confit garlic, thyme & ricotta

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

GRILL

Grilled fish of the day, heirloom tomato & focaccia panzanella salad,
lemon, shallots DF

Charred eggplant parmigiana, fior di latte, pomodoro, parsley &
parmesan crumble GF, V

SALADS and SIDES

Green beans, fennel, lemon & hazelnuts VG, GF, DF

Apple, rocket, white balsamic, parmesan, roast almonds V, GF

Shaved squash & zucchini, mint, fetta, pine nuts V, GF

DOLCI

Tiramisu, house made sponge coffee, vanilla mascarpone V

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

Affogato, Mövenpick vanilla ice cream V, GF

*V - vegetarian, VG - vegan, GF - gluten free, DF - dairy free
We cater for all dietary needs. Please advise our team of any allergies.*

