



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.



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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

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
Rocket, white balsamic, salt ricotta, shallots, roast almonds V, NGR		14

DOLCI

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

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