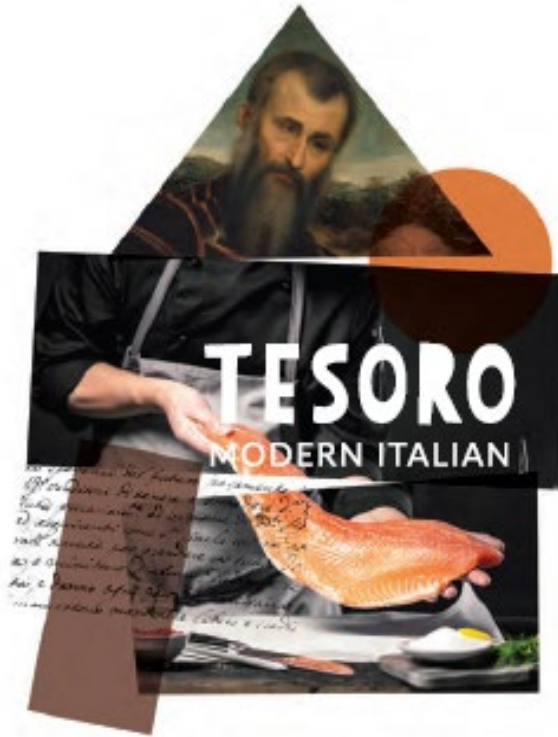


FESTIVO MENU

Sample menu, subject to change

2 course - 75pp*

3 course - 85pp*



ANTIPASTI and SMALL PLATES

Smoked buffalo mozzarella, caramelised tomato compote, toasted sourdough V, NNR, NGRA

Pepper berry cured kingfish crudo, pickled lemon & orange, buttermilk & herb dressing NGR, NDRA, NNR

Baked polenta, Tasmanian truffle dressing, gorgonzola, rocket, candy walnuts V, NGR

Beef carpaccio, white balsamic reduction, horseradish dressing, rocket & tapioca crisp NGR, NNR

Garlic & rosemary focaccia:

Our very own secret recipe, garlic, rosemary, Tasman Sea salt, olive oil & white balsamic reduction V, VG, NDR, NNR

PASTA & RISOTTO

Saffron Linguini, zucchini, chilli, parsley, garlic, lemon V, VGA, NDR

Roast pumpkin risotto, crispy kale, gorgonzola V, NGR, NNR

Rigatoni, slow braised lamb shoulder & nduja ragu, salt ricotta *

PIZZA

Napolitana marinara, tomato, basil, oregano, olive oil V, VG, NDR, NNR

Option to add cheese

Calamari & chorizo, roasted red capsicum, red onion, fior di latte, gremolata NNR

Trio of mushroom, confit garlic, thyme, ricotta, fior di latte V, NNR

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.



GRILL

Tesoro's Marion Bay chicken & local fish are served simple, to preserve its beautiful flavours. Seasoned with lemon, Tasman salt, cracked pepper, garlic & rosemary olive oil.

They are accompanied by soft polenta & wilted greens NGR, NNR

Half Marion Bay chicken marinated in soft herbs, garlic & anchovies

Grilled fish of the day, gremolata & lemon

Charred cauliflower steak, sunflower puree, golden raisins & green olive salad V, VG, NGR, NDR, NNR

DOLCI

Chocolate rocher: Hazelnut & chocolate mousse, vanilla mascarpone, chocolate crumble V

Tiramisu pannacotta, coffee gel, chocolate & feuilletine crumble, wafer V, NNR

Torta di riso:
Almond milk & vanilla rice pudding, poached Tasmanian apple, apple gel, apple crisp V, VG, NDR, NGR

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