



35 PER PERSON
12NOON - 2.30PM, DAILY

Your choice of...
1 x Small Plate
1 x Pizza or Pasta
1 x Dolci

SMALL PLATES

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

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

Green beans, fennel, lemon, hazelnuts V, GF, DF

Calamari fritti, chorizo, garlic aioli DF, GF

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

Polenta chips, saffron aioli V, GF

Quattro Stelle mortadella, pecorino cheese, pickled zucchini GF

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

PIZZA

Margherita, tomato, fior di latte, basil and olive oil V

Yellow squash, kale, pesto, basil, mint, pine nuts, rocket, garlic oil
 VG, DF

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

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

Mortadella, confit garlic, thyme, ricotta

PASTA

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

Linguini, pork sausage, fennel, cherry tomato, parmesan

Prawn risotto, shallot, garden pea, parsley, lemon GF

Mushroom risotto, thyme, garlic, truffle oil and pecorino GF, V

DOLCI

Tiramisu, house made sponge coffee and vanilla mascarpone V

Torta di riso, almond milk & vanilla rice pudding, wild Tasmanian
 berries, champagne granita

Affogato, Mövenpick vanilla ice cream GF

V - vegetarian, VG - vegan, GF - gluten free, DF - dairy free

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 15% surcharge is applied on public holidays