



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, tomato, basil, pine nut crumb V, GF
- Grilled asparagus, black garlic, parmesan, truffle oil V, GF
- Beetroot carpaccio, rocket, parmigiano, pistachio vinaigrette GF, V
- Calamari fritti, chorizo, garlic aioli DF, GF
- San Daniele prosciutto, pear DF, GF
- Polenta chips, saffron aioli V, GF
- Broccolini, chilli, bread crumbs VG, V, DF
- Apple, fennel, roasted almond V, GF
- Baby cos, cucumber, fetta VG, V, GF, DF

PIZZA

- Margherita, tomato, fior di latte, basil and olive oil V
- Broccoli, broccoli pesto, basil, mint, pine nuts VG, V, DF
- Prawns, fior di latte, zucchini, cherry tomatoes, chilli
- Tomato, mozzarella, hot salami, basil, olives & chilli
- Potato, pancetta, fior di latte, sautéed onion

PASTA

- Spaghetti, prawns, lime, heirloom tomato, chilli DF
- Linguini, broccoli & basil pesto, mint and almonds VG, V, DF
- Pappardelle, beef brisket, pomodoro, pecorino, vino DF
- Mushroom risotto, thyme, garlic, truffle oil and pecorino GF, V

DOLCI

- Tiramisu, house made sponge coffee and vanilla mascarpone V
- Pannacotta, Prosecco, wild berries, Tasmanian honey
- 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