



***A vibrant tapestry of Italian history,
tradition and fun Hobart vibes.***

Tesoro - translating to 'treasure' - presents lovers of Italian cuisine with a treasure trove of Tasmania's gastronomic pleasures. Curated by Executive Chef Trent Whelan, the menu focuses on Tasmania's seasonal delights, cooked with rustic Italian technique.



ALICE at TASMAN SEA SALT

With their passion for artisanal produce and gourmet food, the Tasman Sea Salt production process is a labour of love, harnessing naturally occurring solar and thermal energy in its production process, to minimise the impact on our environment.

LUKE at BRUNY ISLAND CHEESE

Made and matured using traditional techniques, Bruny Island cheeses are distinctly Tasmanian and are regarded as some of the finest artisan cheeses in Australia.

MILLIE at COLLIDE WHOLEFOODS

Passionate about making our island - and the planet! - a little better, Millie and Matt from Collide Wholefoods offer fantastic Tasmanian and Australian products, including nuts, seeds, flour, herbs and more.

JAMES at MURES FISHING

Fishing the deep waters surrounding Tasmania for more than 45 years, Mures Fishing is an iconic Tasmanian family business that offers a variety of quality seafood - sustainably caught and sourced with an emphasis on Australian wild catch.

MAY at IMAGO BAKERY

The lovely May from nearby Imago Bakery is the genius behind Tesoro's amazing charcoal activated 'black bread'. May and her talented team of bakers specialise in hand-making artisan slow-ferment sourdough breads, pastries and cakes using only the highest quality ingredients.

PLINIO at SAVOUR FOODS

The philosophy at Savour is simple, they love good food and want to share this with you, too! They source from local and international artisanal producers to provide an exclusive range of cheese, meats, vinegars, oils and more.

JANE at OVEREEM

Over two decades ago, we made a promise to create an exceptional Tasmanian Single Malt Whisky that would stand alongside the best whiskies of the world. From an island of unspoiled beauty, Overeem Whisky is created with some of the finest ingredients in the world - rich, oily barley, pure Tasmanian water and a climate perfectly suited for the production of beautiful Single Malt Whisky.

REUBEN at FRESHLINE

Reuben is the butcher you want to be friends with down at Freshline. They are the butchers that connects Tesoro to the freshest Tasmanian Cape Grim cattle to Tesoro. Without them, we have no beef to serve you today!



SMALL PLATES

Tasmanian oyster, shallot vinegar, pink champagne granita
5 GF, DF

Burrata, tomato, basil, pine nut crumb 15 GF, V

Grilled asparagus, black garlic, parmesan, truffle oil, poached egg
13 V, GF

Beetroot carpaccio, rocket, parmigiano, pistachio vinaigrette
19 V, GF

ANTIPASTI and SPECIALTIES

See our display for cured meats, cheese and moreish additions.

Salumi - Chef's daily selection 15

Garlic and rosemary focaccia;
Our very own secret recipe, garlic, olive oil and Tasman salt,
vincotto 12 V, VG, DF

Cured Tasmanian salmon, citrus, fennel pollen 13 DF, GF

Calamari fritti, chorizo, garlic aioli 15 GF, DF

San Daniele prosciutto, pear 17 DF, GF

Polenta chips, saffron aioli 10 GF, V

Fried Brussels sprouts, apple, candied pancetta 9 GF, DF

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



PASTA

Spaghetti, prawns, lime, heirloom tomato, chilli 36 DF

Linguini, broccoli and basil pesto, mint, almonds 36 V

Pappardelle, beef brisket, pomodoro, pecorino, vino 36

Mushroom risotto, thyme, garlic, truffle oil, parmesan 34 GF

PIZZA

Margherita, tomato, fior di latte, basil, olive oil 24 V

Broccoli, pesto, basil, mint, pine nuts 25 VG, V,DF

Prawns, fior di latte, zucchini, cherry tomatoes, chilli 26

Tomato, mozzarella, hot salami, basil, olives, chilli 25

Potato, pancetta, fior di latte, sautéed onion 25

SALADS and SIDES

Beetroot, yoghurt, hazelnut 10 V, GF

Broccolini, chilli, bread crumbs 13 V, DF, VG

Apple, fennel, roasted almond 12 V, GF, VG

Baby cos, cucumber, fetta 12 V, VG, GF

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CHEF'S ROADTRIP 89

Taste your way around Tasmania's outstanding local produce with our tasting menu curated by Executive Chef, Trent Whelan. Featuring Tesoro's signature items. Designed for the whole table to enjoy.

Add paired drinks 50

GRILL

Our grill comprises of beautiful Tasmanian meat cuts.

Tesoro's steak from Cape Grim is served very simple to preserve the beautiful flavour of the meat itself; comes seasoned with Tasman salt, pepper, garlic, rosemary and a wedge of lemon. All DF, GF

Eye fillet	200g	52
Sirloin dry aged 50 days	300g	54
Rib eye on the bone dry aged 50 days	550g	72

Marion Bay char-grilled chicken marinated in thyme, garlic and lemon 38 GF, DF

From the pier; grilled fish fillet, squid and seared prawns, lemon 52 GF, DF

Grilled field mushroom, garden organic vegetables 34 VG, V, GF, DF

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DOLCI

Tiramisu, house made sponge coffee, vanilla mascarpone 16 V

Pannacotta, Prosecco, wild berries, Tasmanian honey 16

Italian mini donuts, Nutella, vanilla custard 18 V

Crema Catalana, lemon custard, burnt sugar top, poached rhubarb 16 V

Affogato, Mövenpick vanilla ice cream 12 V, GF
Add a shot of liquor of your choice 9

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