

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

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

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

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

Garlic & rosemary focaccia:
Our very own secret recipe, garlic, rosemary, Tasman Sea salt, olive oil & white balsamic reduction

PASTA & RISOTTO

Saffron linguini, zucchini, chilli, parsley, garlic, lemon

Roast pumpkin risotto, crispy kale, gorgonzola

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

PIZZA

Napolitana marinara, tomato, basil, oregano, olive oil

Option to add cheese

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

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

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

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

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

DOLCI

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

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

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

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